

INTERNATIONAL DESIGN GUIDE






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Features and specifications indicated herein and on our website are subject to change at any time without notice. Check our website, wolfappliance.com for the most up-to-date specifications.

IMPORTANT NOTE

As you follow these instructions, you will notice warning and caution symbols. This blocked information is important for the safe and efficient installation of Wolf equipment. There are two types of potential hazards that may occur during installation.

 **CAUTION**

signals a situation where minor injury or product damage may occur if you do not follow instructions.

 **WARNING**

states a hazard that may cause serious injury or death if precautions are not followed.

Another footnote we would like to identify is IMPORTANT NOTE: This highlights information that is especially relevant to a problem-free installation.

WELCOME TO WOLF APPLIANCE

In this Design Guide, you'll find all the necessary information for specifying a Wolf oven, cooktop, range, rangetop or ventilation equipment into the next kitchen or home you design.

Each unit is handcrafted with the knowledge and experience gleaned from being the premier supplier of cooking equipment to professional chefs and their restaurants for nearly 75 years.

Sub-Zero, a corporate companion and kitchen soul mate, shares the identical values and pride we take in providing the best cooking equipment.

A Wolf is beautiful and will complement any design you use, whether it be contemporary or traditional.

But that's not why many customers turn to us. We have a passion for cooking and it shows in our work. Consumers appreciate the unique features we have built in to our many different models. You can refer to specifics as you page through this guide.

The features are as numerous as the various units you have to choose from. But one of the more prominent highlights is the Wolf Dual Convection System that is in all our built-in ovens and dual fuel ranges. It delivers even temperature and airflow throughout the oven. Its combination of fans and heating elements operate either simultaneously or in sequence, depending on which of the ten different cooking modes your client chooses.

In addition, our dual-stacked burners on the gas cooktops, dual fuel ranges and sealed burner rangetops are all sealed and offer you the capability of simmering foods.

Our electric cooktops are unique to the industry with their capabilities of providing simmer on all elements and the melt feature on one of the elements. The triple element on the 914 mm cooktop can generate up to 2,700 watts for those large pots that need fast boiling.

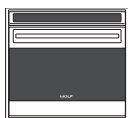
If you are looking for cooking performance, but don't want to shout it out in your kitchen design, one of our unframed electric cooktops may be your choice. There's no stainless steel trim, just the sophisticated black ceramic glass top that can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

The sizes, alternative tops, and selection of the standard classic stainless steel and the premium finishes of carbon or platinum stainless steel make your decision-making process much more fun for you and your clients. Now you can give them exactly what they want without sacrificing the quality they demand.

In all your applications you can depend on Wolf. That reputation is even stronger because it is backed by Sub-Zero. The combination of the two is really greater than their sum.

Review this Design Guide in greater detail when you get a chance and keep it as a handy reference. We are confident you will like what you see.

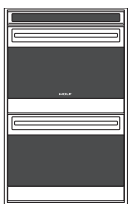




Model ISO30U/S



Model ISO36U/S



Model IDO30U/S

WOLF L SERIES BUILT-IN OVENS

It's hard to put into a few words the differences you will see in the Wolf L Series ovens compared to others on the market. Some of those differences are very dramatic. Did you notice that the control panel closes? It's an attractive feature and will enable you to hide that control panel that many of us have labored to make functional and tried to make beautiful.

Inside, the beauty, design and functionality continue. Brilliant halogen lights illuminate the beautiful blue interior. As you open the oven door, feel the smoothness of the door damper system. Pull that bottom oven rack all the way out and notice how it is nestled on the door rails. With the dual convection fans, all models offer ten different cooking modes.

FEATURES

Dual convection logic control system

Ten cooking modes—bake, roast, broil, convection bake, convection roast, convection broil, convection, bake stone (accessory required), proof and dehydrate (accessory required)

Rotating glass touch control panel

Cobalt blue porcelain oven interior

Three removable racks, six-level rack guide and full-extension bottom rack—five-level rack guide for 914 mm oven

Large viewing triple-pane window

Dual interior halogen lighting

Hidden bake element and recessed broil element

Temperature probe and receptacle

Self-clean, delayed start and Sabbath features

Door hinge with hydraulic damper assures smooth opening and closing of the door

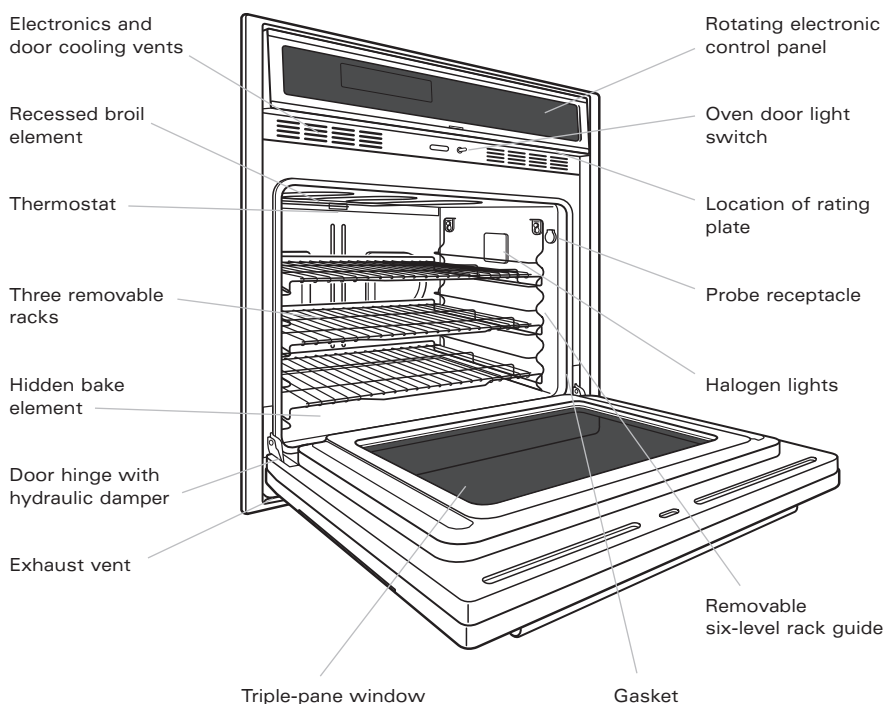
Factory-installed trim



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

L SERIES OVEN FEATURES

Model ISO30U/S shown





PLANNING INFORMATION

There are only three different sizes to consider when planning for your layout. You can choose either a 762 mm or 914 mm built-in single oven or a 762 mm double oven.

For ease of installation, Wolf recommends using 838 mm wide cabinets with 762 mm ovens and 991 mm wide cabinets with the 914 mm oven. You will need a minimum 610 mm of usable cabinet depth. The cabinet must be able to support 113 kg for a single oven and 181 kg for a double oven.

Wolf built-in ovens have a face trim on all four sides and will overlap stiles and rails. The trim overlaps 3 mm on the bottom, 5 mm on the top and 19 mm on each side.

Specifications on the following pages provide overall dimensions, rough openings and installation specifics for the three different oven sizes. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

A Wolf single oven may be installed below an electric or gas cooktop. Wolf built-in ovens are designed and agency approved for installation with Wolf cooktops only. Refer to the electric and gas cooktops sections for additional specifications. A built-in oven cannot be installed below a Wolf rangetop.

ELECTRICAL REQUIREMENTS

International (I) models come with a factory installed transformer and require a 220-240 V AC, 50/60 Hz electrical supply, fused at the correct rating for the unit. The appropriate electrical connection must be provided in accordance with local requirements.

IMPORTANT NOTE: Unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. A 51 mm diameter hole to route the conduit through cabinetry will be required. Refer to the Installation Specifications illustrations on the following pages for location of the electrical supply.

You must follow all local codes and ordinances when installing your service.

MODEL OPTIONS

Built-In Ovens

762 mm Single Oven – Unframed

Classic Stainless **ISO30U/S**

914 mm Single Oven – Unframed

Classic Stainless **ISO36U/S**

762 mm Double Oven – Unframed

Classic Stainless **IDO30U/S**

This appliance must be installed in accordance with local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate.

ACCESSORIES

Built-In Ovens

Bake stone accessory, includes stone, rack and peel

Additional oven racks

Two-piece broiler pan and temperature probe

Dehydration racks with door stop

Accessories are available through your Wolf dealer.



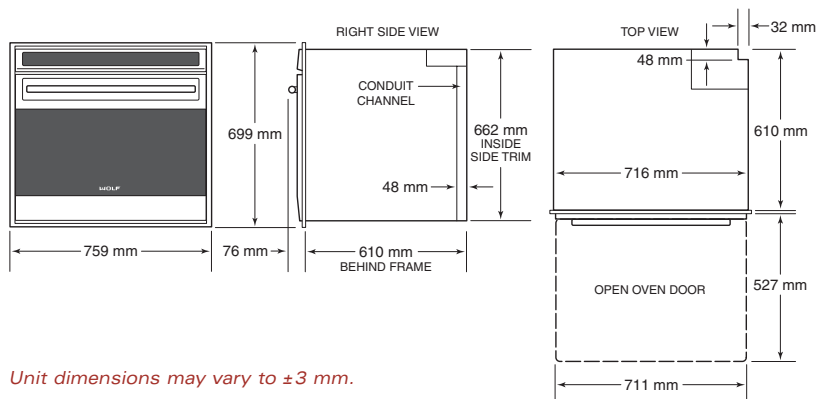
OVERALL DIMENSIONS

762 mm Built-In Single Oven

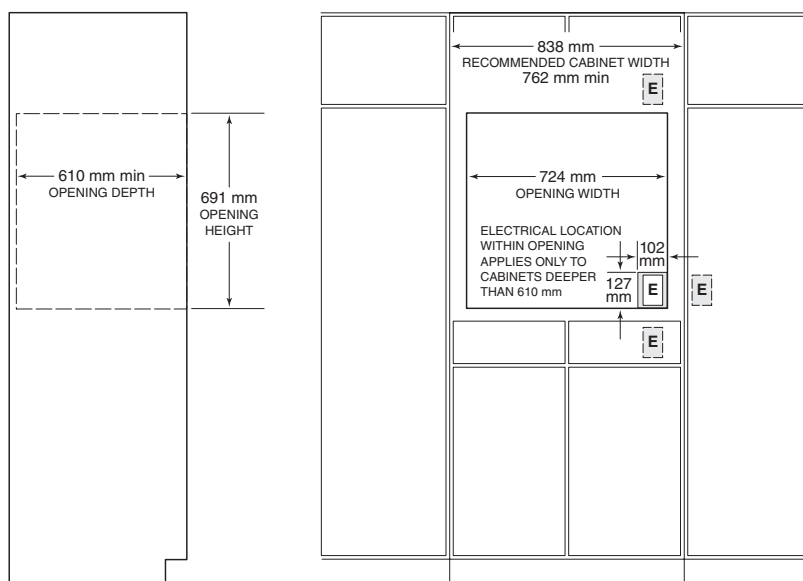
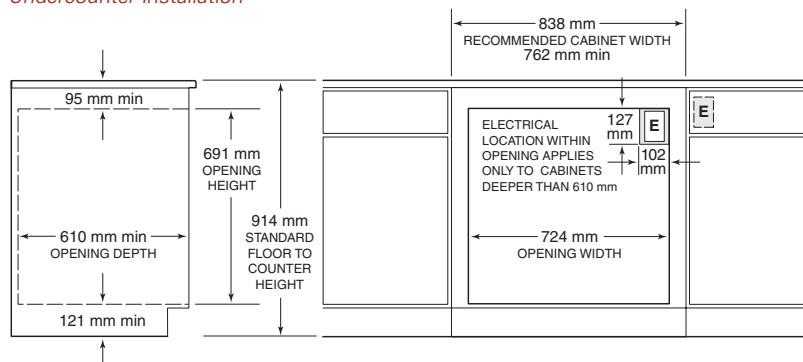
MODEL OPTIONS

762 mm Built-In Single OvenUnframed / Classic **ISO30U/S**

SPECIFICATIONS

762 mm Built-In Single OvenOverall Dimensions **759 mm x 699 mm**
(W x H x D) **x 610 mm**Door Clearance **527 mm**Overall Oven
Interior Capacity **127 L**Overall Interior Dim **635 mm x 419 mm**
(W x H x D) **x 483 mm**Usable Interior Dim **546 mm x 419 mm**
(W x H x D) **x 416 mm**Cabinet Width **838 mm rec**
762 mm minCabinet Depth **610 mm min**Min Base Support **113 kg**Opening Width **724 mm**Opening Height **691 mm**Trim Overlaps **5 mm top**
3 mm bottom
19 mm each sideElectrical Supply **220-240 V AC, 50/60 Hz**
30 amp dedicated circuitConduit **1.2 m flexible 4-wire**Electrical Rating **5.1 kW at 240 V**Total Amps **21**Shipping Weight **124 kg***Unit dimensions may vary to ± 3 mm.*

INSTALLATION SPECIFICATIONS

762 mm Built-In Single Oven*Wall Application**Undercounter Installation*

INSTALLATION OPTIONS

The Wolf 762 mm single oven may be installed below a Wolf 762 mm electric or gas cooktop. Unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The Wolf 762 mm single oven may also be installed below a Wolf 914 mm electric or gas cooktop.

The Wolf 762 mm single oven may be installed in combination with a Wolf warming drawer.

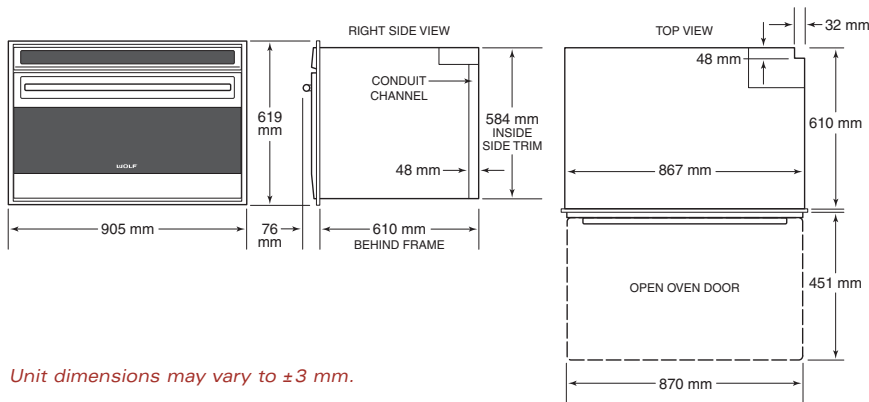
A Wolf 762 mm single oven may be installed next to another 762 mm single oven. You must allow for a 64 mm space between the oven rough openings. Also, a separate inner wall is required for each oven between openings.

Refer to installation instructions shipped with each Wolf product for detailed specifications.

IMPORTANT NOTE: Unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

OVERALL DIMENSIONS

914 mm Built-In Single Oven

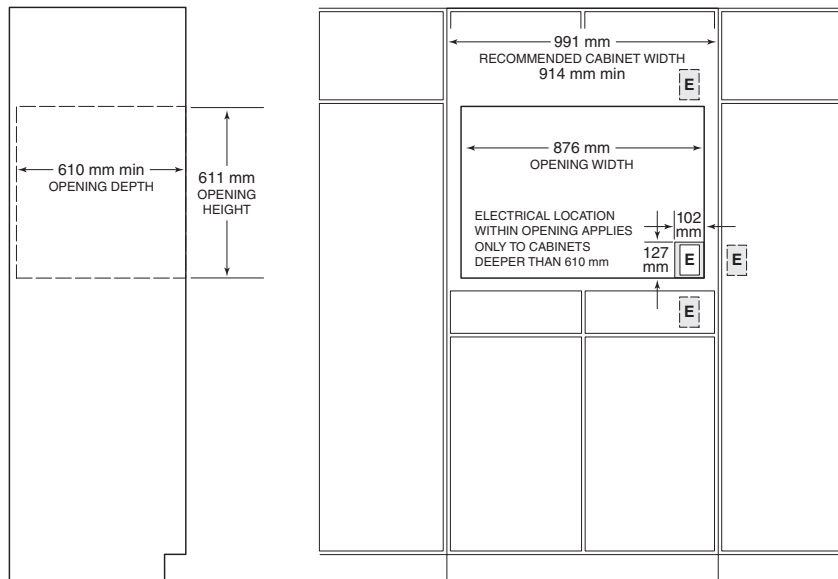


Unit dimensions may vary to ± 3 mm.

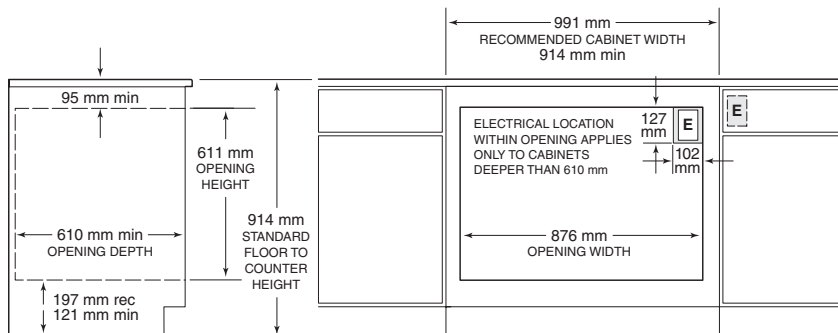
INSTALLATION SPECIFICATIONS

914 mm Built-In Single Oven

Wall Application



Undercounter Installation



IMPORTANT NOTE: Unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

MODEL OPTIONS

914 mm Built-In Single Oven

Unframed / Classic ISO36U/S

SPECIFICATIONS

914 mm Built-In Single Oven

Overall Dimensions (W x H x D)	905 mm x 619 mm x 610 mm
Door Clearance	451 mm
Overall Oven Interior Capacity	125 L
Overall Interior Dim (W x H x D)	762 mm x 337 mm x 483 mm
Usable Interior Dim (W x H x D)	673 mm x 337 mm x 416 mm
Cabinet Width	991 mm rec 914 mm min
Cabinet Depth	610 mm min
Min Base Support	113 kg
Opening Width	876 mm
Opening Height	611 mm
Trim Overlaps	5 mm top 3 mm bottom 19 mm each side
Electrical Supply	220-240 V AC, 50/60 Hz 30 amp dedicated circuit
Conduit	.9 m flexible 4-wire
Electrical Rating	5.1 kW at 240 V
Total Amps	21
Shipping Weight	131 kg

INSTALLATION OPTIONS

The Wolf 914 mm single oven may be installed below a Wolf 914 mm electric or gas cooktop. Unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The 914 mm single oven may also be installed below a Wolf 762 mm framed electric cooktop, but not below a 762 mm unframed electric cooktop or 762 mm gas cooktop. When installed below a cooktop, it is recommended that the opening for the oven be 197 mm from the floor to ease the use of the oven door.

The Wolf 914 mm single oven may be installed above or below a Wolf warming drawer with integrated drawer front.

A Wolf 914 mm single oven may be installed directly above another 914 mm oven. You must allow enough space between the oven rough openings to accommodate a base support for the top oven. A 914 mm single oven may be installed next to another 914 mm oven. You must allow for a 64 mm space between the oven rough openings. Also, a separate inner wall is required for each oven between openings. Each base cabinet support must be able to support 113 kg.



OVERALL DIMENSIONS

762 mm Built-In Double Oven

MODEL OPTIONS

762 mm Built-In Double OvenUnframed / Classic **IDO30U/S**

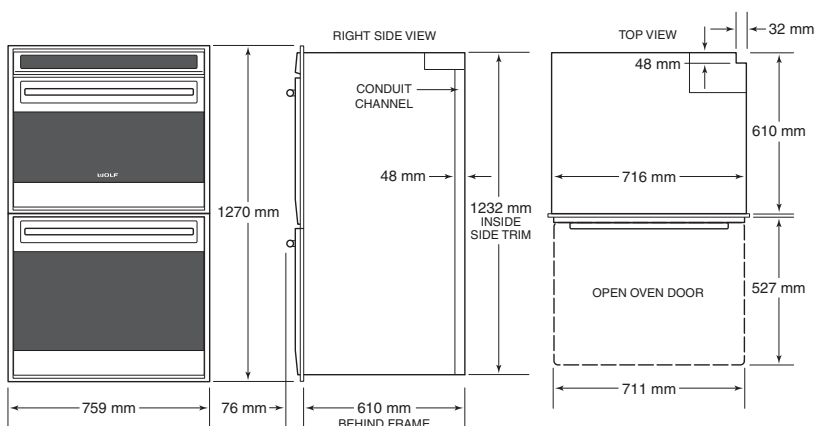
SPECIFICATIONS

762 mm Built-In Double Oven

Overall Width	759 mm
Overall Height	1270 mm
Overall Depth	610 mm
Door Clearance	527 mm
Overall Oven Interior Capacity (per oven)	127 L
Overall Interior Dim (W x H x D)	635 mm x 419 mm x 483 mm each
Usable Interior Dim (W x H x D)	546 mm x 419 mm x 416 mm each
Cabinet Width	838 mm rec 762 mm min
Cabinet Depth	610 mm min
Min Base Support	181 kg
Opening Width	724 mm
Opening Height	1260 mm
Trim Overlaps	5 mm top 3 mm bottom 19 mm each side
Electrical Supply	220-240 V AC, 50/60 Hz 50 amp dedicated circuit
Conduit	1.5 m flexible 4-wire
Electrical Rating	8.9 kW at 240 V
Total Amps	37
Shipping Weight	211 kg

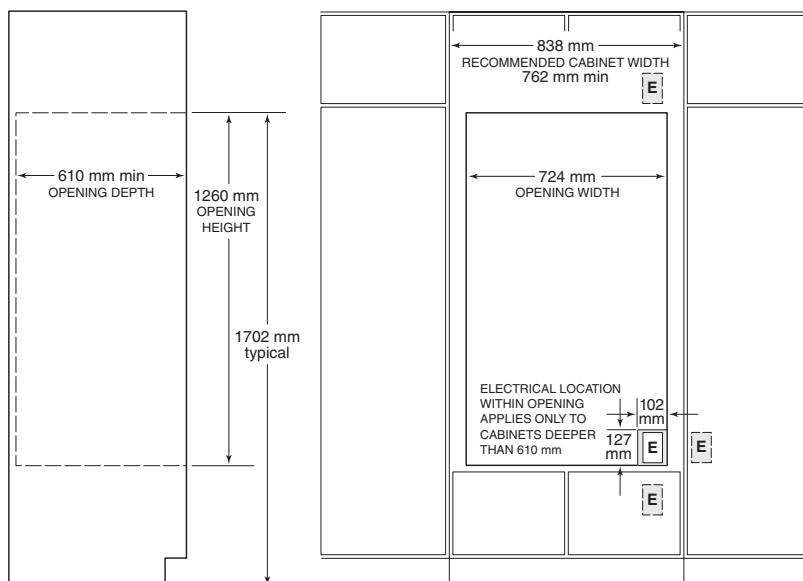
INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.



Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS

762 mm Built-In Double Oven**Wall Application**

IMPORTANT NOTE: Unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

WOLF FRAMED ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

The black ceramic glass top is beautifully complemented by the classic stainless steel trim. Multiple cooking elements with different zones allow your customer a variety of different applications. The 914 mm cooktop features a 305 mm diameter triple heating element—concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer True Simmer, and with each cooktop there is one element that enables you to set a temperature for melting.

FEATURES

Classic stainless steel trim finish

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat—translucent surface allows you to see the glow of hot elements

Illuminated electronic touch controls with graduated control lighting

Ribbon-type radiant heating elements—some elements with multiple temperature zones

True Simmer setting on all elements

Melt setting on one element

Hot surface indicators on all elements

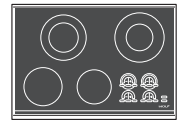
High frequency pulsation elements improve cooking performance and control

Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

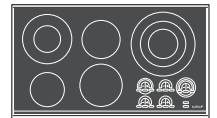
Child safety lock key and universal off



Model ICT15E/S
381 mm Framed
Electric Cooktop



Model ICT30E/S
762 mm Framed
Electric Cooktop



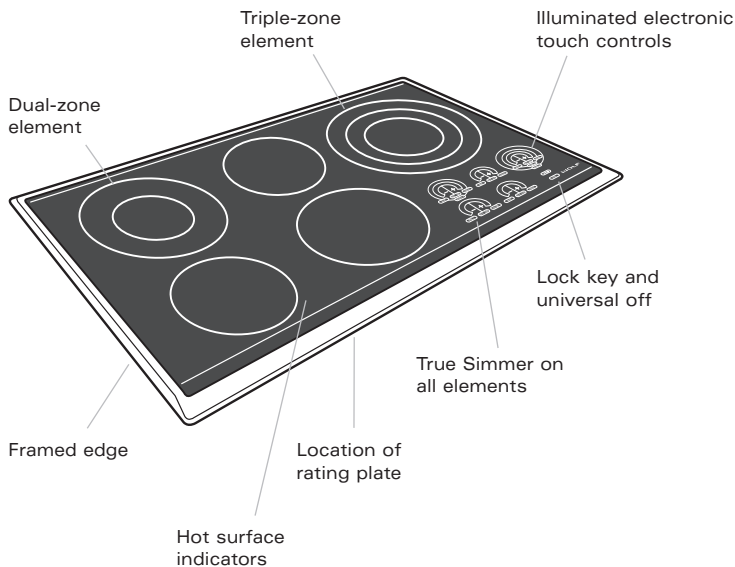
Model ICT36E/S
914 mm Framed
Electric Cooktop



This appliance is certified by
Star-K to meet strict religious
regulations in conjunction with
specific instructions found on
www.star-k.org.

FRAMED ELECTRIC COOKTOP FEATURES

Model ICT36E/S shown



MODEL OPTIONS

Framed Electric Cooktops**381 mm Framed Electric Cooktop**

Classic Trim **ICT15E/S**

762 mm Framed Electric Cooktop

Classic Trim **ICT30E/S**

914 mm Framed Electric Cooktop

Classic Trim **ICT36E/S**

PLANNING INFORMATION

From a planning perspective, your selection process is made easier by the three different sizes you have to choose from. For ease of installation, Wolf recommends using 838 mm cabinets with the 762 mm cooktop and 991 mm cabinets with the 914 mm cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different-sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf framed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 19 when planning for this installation.

These cooktops can accommodate a Wolf cooktop hood or downdraft system. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 57–66 for ventilation specifications.

ELECTRICAL REQUIREMENTS

Electric cooktops require a separate, grounded 220-240 V AC, 50/60 Hz electrical supply with its own circuit breaker. Locate electrical supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, it is recommended that the electrical supply be placed in the base cabinet to the right of the oven, unless you are using cabinets deeper than 610 mm. Refer to pages 6–7 for additional specifications for built-in ovens.

You must follow all local codes and ordinances when installing your service.

⚠ WARNING

These cooktops are intended for indoor use.

ACCESSORIES

Optional accessories are available through your Wolf dealer.

ACCESSORIES

Electric Cooktops

Filler strip

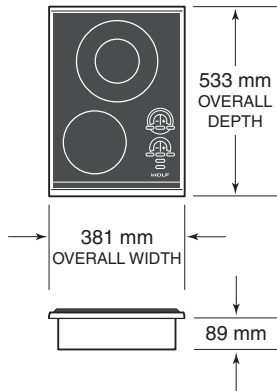
Bracket supports for installation of two integrated modules with downdraft (Model DD30 only)

Accessories are available through your Wolf dealer.

This appliance must be installed in accordance with local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate.

OVERALL DIMENSIONS

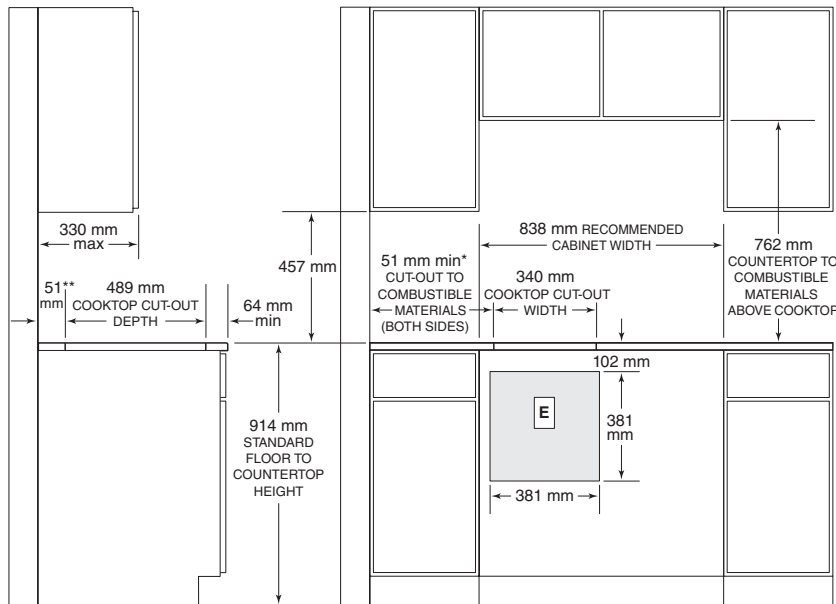
Model ICT15E/S



Unit dimensions may vary to ± 3 mm.

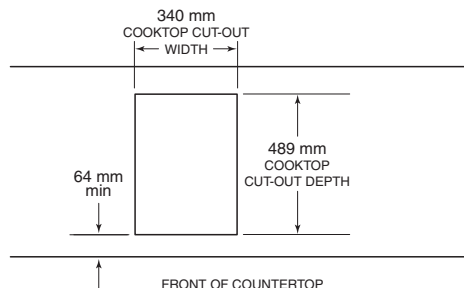
INSTALLATION SPECIFICATIONS

Model ICT15E/S



NOTE: Application shown allows for installation of two 381 mm modules side-by-side with 838 mm recommended cabinet width. 457 mm recommended cabinet width for installation of single 381 mm cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



MODEL OPTIONS

381 mm Framed Electric Cooktop

Classic Trim Finish ICT15E/S

SPECIFICATIONS

381 mm Framed Electric Cooktop

Overall Width	381 mm
Overall Height	89 mm
Overall Depth	533 mm
Heating Elements	Two
Temperature Zones	Three
Max Element Power (dual)	750 W / 2200 W
Max Element Power (single)	1200 W
Cabinet Depth	578 mm min
Height Clearance	102 mm min
Cut-Out Width*	340 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Conduit	1.2 m flexible 3-wire
Electrical Rating	3.4 kW at 240 V
Shipping Weight	14 kg

*If the 381 mm cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 356 mm.

The outer diameter of the heating elements are 229 mm and 165 mm.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.



MODEL OPTIONS

762 mm Framed Electric CooktopClassic Trim Finish **ICT30E/S**

SPECIFICATIONS

762 mm Framed Electric Cooktop

Overall Width	762 mm
Overall Height	89 mm
Overall Depth	533 mm
Heating Elements	Four
Temperature Zones	Six
Max Element Power (two dual)	750 W / 2200 W and 950 W / 1900 W
Max Element Power (two single)	1200 W and 1500 W
Cabinet Width	838 mm rec 762 mm min
Cabinet Depth	578 mm min
Height Clearance	102 mm min
Cut-Out Width*	721 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 40 amp dedicated circuit
Conduit	1.2 m flexible 3-wire
Electrical Rating	6.8 kW at 240 V
Shipping Weight	20 kg

**If the 762 mm cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 737 mm.*

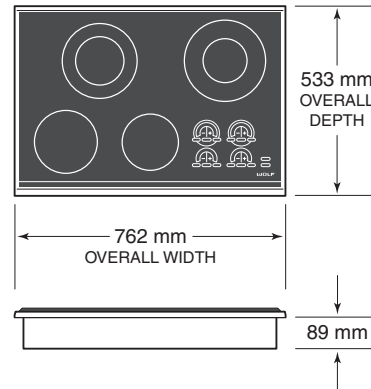
The outer diameter of the heating elements are 229 mm, 216 mm, 179 mm and 165 mm.

INSTALLATION OPTIONS

A Wolf 762 mm single oven may be installed below the Wolf 762 mm framed electric cooktop. For this installation, unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 914 mm single oven may also be installed below the Wolf 762 mm framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

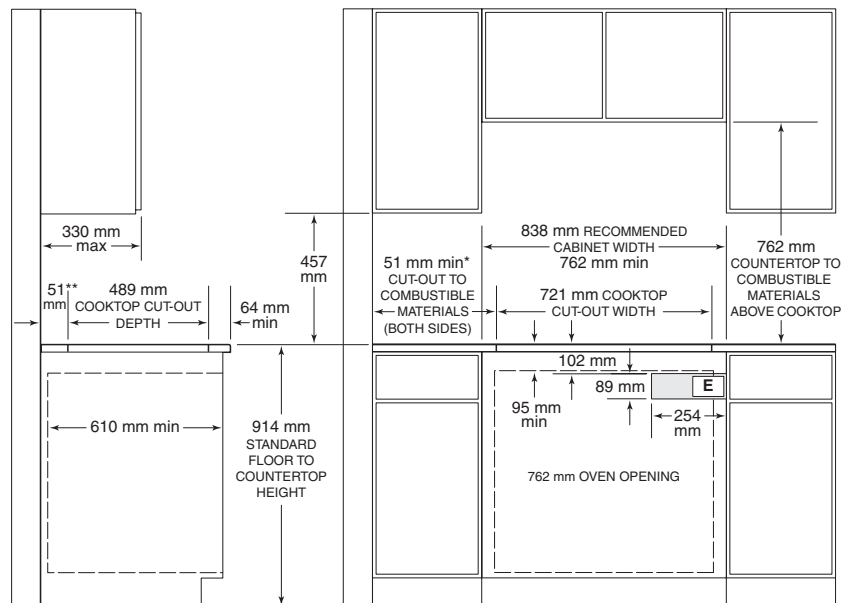
Refer to installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

762 mm Framed Electric Cooktop

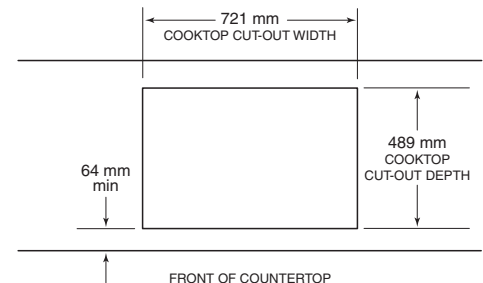
Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS

762 mm Framed Electric Cooktop

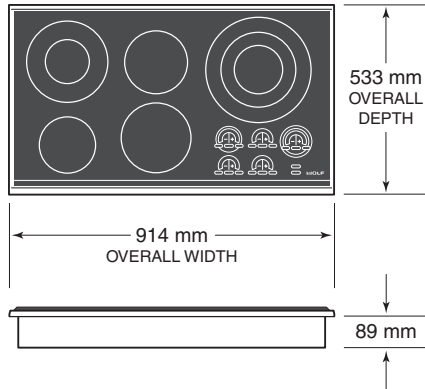
**Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop.
**Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.*

Countertop Cut-Out Dimensions



OVERALL DIMENSIONS

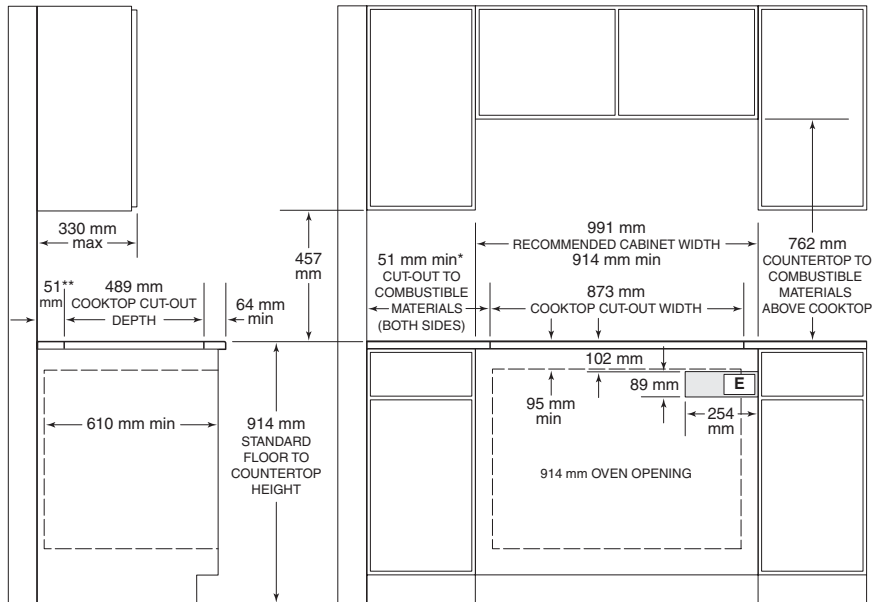
914 mm Framed Electric Cooktop



Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS

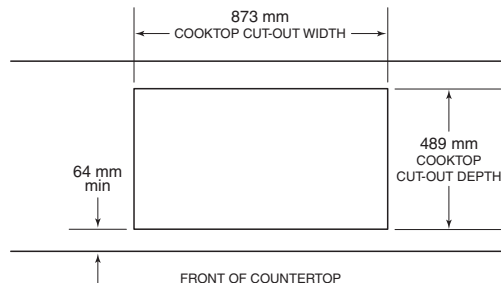
914 mm Framed Electric Cooktop



*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop.

**Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



MODEL OPTIONS

914 mm Framed Electric Cooktop

Classic Trim Finish **ICT36E/S**

SPECIFICATIONS

914 mm Framed Electric Cooktop

Overall Width	914 mm
Overall Height	89 mm
Overall Depth	533 mm
Heating Elements	Five
Temperature Zones	Eight
Max Element Power (triple)	1050 W / 2200 W / 2700 W
Max Element Power (dual)	750 W / 2200 W
Max Element Power (three single)	1200 W, 1500 W and 1800 W
Cabinet Width	991 mm rec 914 mm min
Cabinet Depth	578 mm min
Height Clearance	102 mm min
Cut-Out Width*	873 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 50 amp dedicated circuit
Conduit	1.2 m flexible 3-wire
Electrical Rating	9.4 kW at 240 V
Shipping Weight	27 kg

**If the 914 mm cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 889 mm.*

The outer diameter of the heating elements are 302 mm, 232 mm, 200 mm, 181 mm and 165 mm.

INSTALLATION OPTIONS

A Wolf 914 mm single oven may be installed below the Wolf 914 mm framed electric cooktop. For this installation, unless you are using cabinets deeper than 610 mm, it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 762 mm single oven may also be installed below the Wolf 914 mm framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

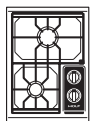
When a 914 mm oven is installed below a cooktop, it is recommended that the rough opening for the oven be 197 mm from the floor to ease the use of the oven door.

WOLF GAS COOKTOPS

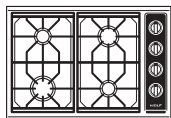
New features make cooking a greater pleasure than ever. For instance, at higher settings the dual-stacked burner design uses its upper-level burner for maximum heat transfer. Merely turn down the illuminated knob and the lower-tier burners deliver fine-tuning control and True Simmer. You'll see why we patented this concept when you can have the slightest of flame and enjoy a simmer with no boiling or scorching. This is heat tailored for every cooking vessel you're using—from the largest stockpot to the smallest melting pan.

A more powerful 5.0 kW burner is standard on the 762 mm and 914 mm gas cooktops.

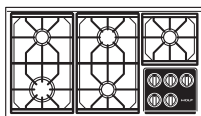
The dual-stacked sealed burners and deep recess of the seamless drawn pan area make cleanup of any of those previously unsightly spills a snap.



Model ICBCT15G/S
381 mm
Gas Cooktop



Model ICBCT30G/S
762 mm
Gas Cooktop



Model ICBCT36G/S
914 mm
Gas Cooktop

FEATURES

Available in natural and LP gas

Stainless steel top construction, available in classic stainless steel finish

Dual-stacked, sealed burners with automatic reignition on all settings

Large 5.0 kW burner with .2 kW delivered at simmer—Models ICBCT30G/S and ICBCT36G/S only

Medium 4.0 kW burner with .2 kW delivered at simmer

Small 3.2 kW burners with .1 kW delivered at simmer

Electronic spark ignition system

True Simmer setting on all burners

Illuminated control panel with two-tiered control knobs

Low-profile, cast iron continuous burner grates with matte porcelain finish

Seamless drawn burner pan

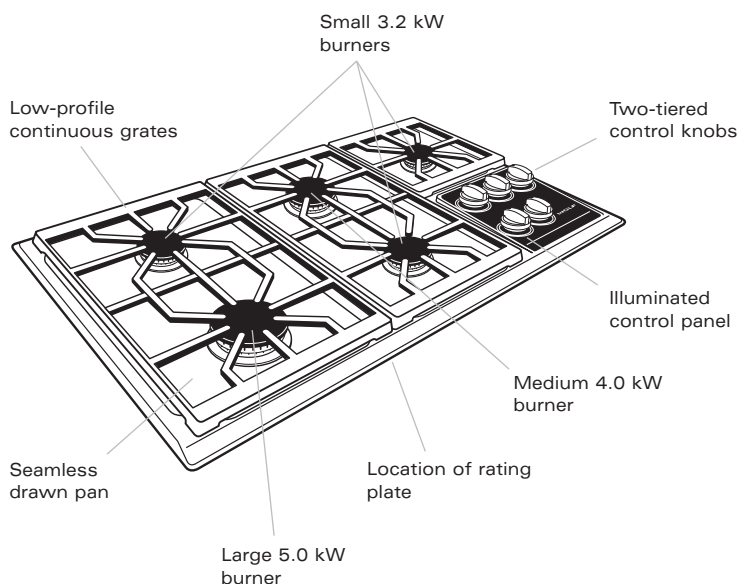
CE certified



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

GAS COOKTOP FEATURES

Model ICBCT36G/S shown



MODEL OPTIONS

Gas Cooktops

381 mm Gas Cooktop

Classic Stainless **ICBCT15G/S**

762 mm Gas Cooktop

Classic Stainless **ICBCT30G/S**

914 mm Gas Cooktop

Classic Stainless **ICBCT36G/S**

PLANNING INFORMATION

Wolf recommends using 838 mm cabinets with the 762 mm cooktop and 991 mm cabinets with the 914 mm cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different-sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf gas cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 19 when planning for this installation.

These cooktops can accommodate a Wolf cooktop hood or downdraft system. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 57–66 for ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas cooktops are designed to operate on natural gas, I2H, I2E, and I2E+ at 20 mb pressure or LP (propane) gas at 37 mb WC pressure. They are supplied with an ISO 14 male gas connection at the right rear corner on the bottom of the cooktop. The male connector exits the unit straight down.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, it is recommended that the electrical supply be placed in the base cabinet to the right of the oven, unless you are using cabinets deeper than 610 mm. Refer to pages 6–7 for additional specifications for built-in ovens.

When a gas cooktop is installed above cabinets, the gas and electrical placement is not critical. A grounded outlet needs to be placed within 1.2 m of the right rear of the cooktop.

You must follow all local codes and ordinances when installing your services.

WARNING

These cooktops are intended for indoor use.

ACCESSORIES

Gas Cooktops

One-piece wok and single burner grate (Models ICBCT30G/S and ICBCT36G/S)

Filler strip

Bracket supports for installation of two integrated modules with downdraft (Model DD30 only)

Accessories are available through your Wolf dealer.



MODEL OPTIONS

381 mm Gas CooktopClassic / Natural Gas **ICBCT15G/S**Classic / LP Gas **ICBCT15G/S-LP**

SPECIFICATIONS

381 mm Gas Cooktop

Overall Width	381 mm
Overall Height	102 mm
Overall Depth	533 mm
Burner Rating	(1) 4.0 kW with .2 kW delivered at simmer (1) 3.2 kW with .1 kW delivered at simmer
Cabinet Depth	578 mm min
Height Clearance	102 mm min
Cut-Out Width	356 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Gas Rating	7.2 kW
Shipping Weight	14 kg

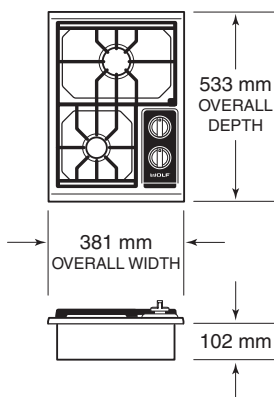
Unit dimensions may vary to ± 3 mm.

INSTALLATION OPTIONS

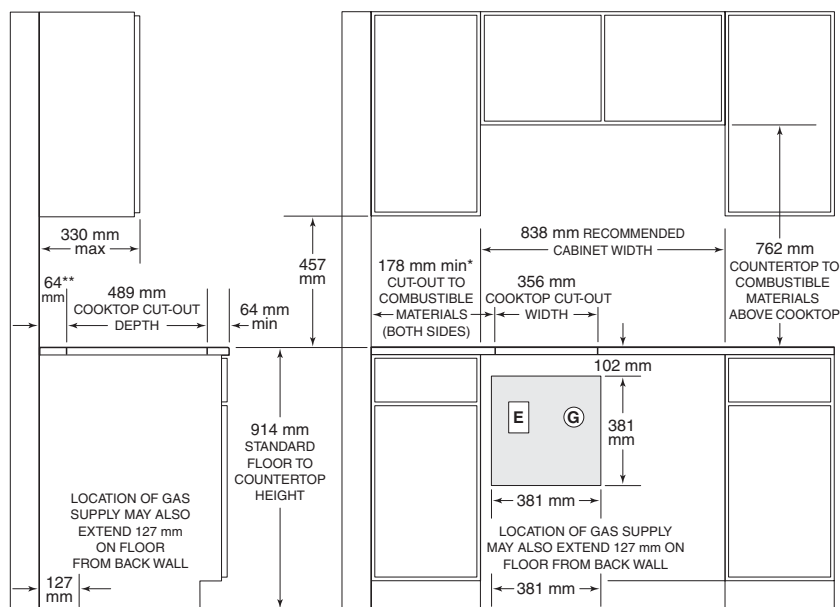
For the 381 mm gas cooktop, the gas service may be supplied through the floor if the cooktop is not installed above an oven. Refer to the illustration for specifics on placement of gas and electrical.

Refer to installation instructions shipped with each Wolf product for detailed specifications.

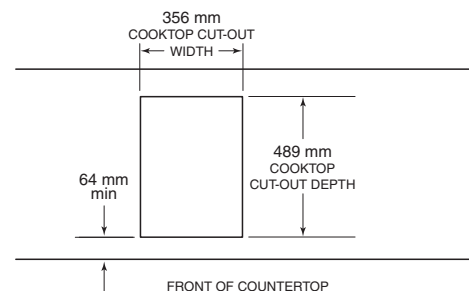
OVERALL DIMENSIONS

381 mm Gas Cooktop*Unit dimensions may vary to ± 3 mm.*

INSTALLATION SPECIFICATIONS

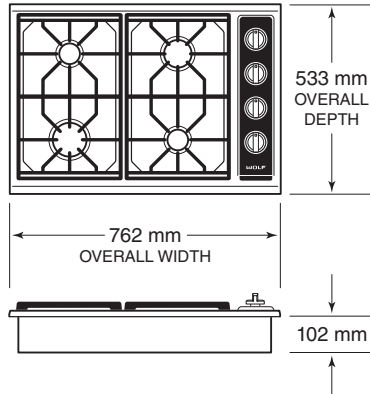
381 mm Gas Cooktop

NOTE: Application shown allows for installation of two 381 mm modules side-by-side with 33" (838) recommended cabinet width. 457 mm recommended cabinet width for installation of single 381 mm cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions

OVERALL DIMENSIONS

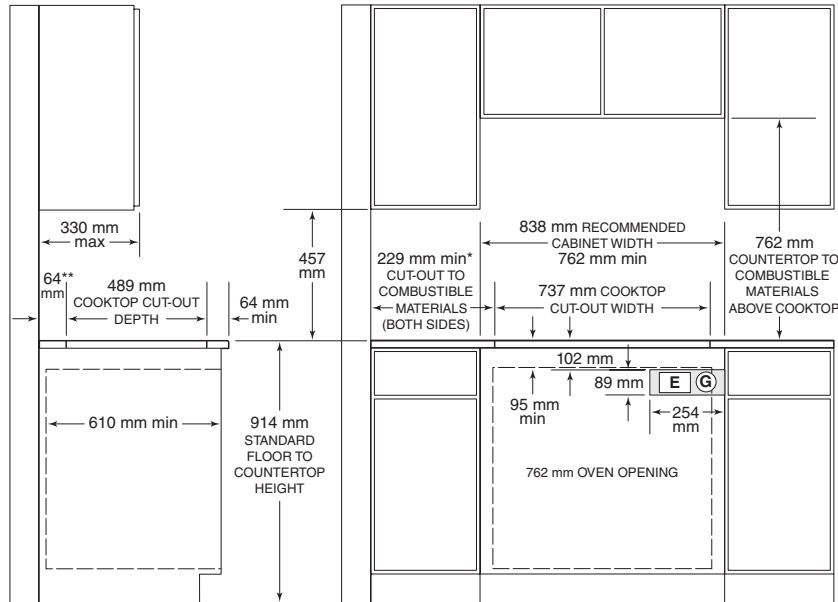
762 mm Gas Cooktop



Unit dimensions may vary to ± 3 mm.

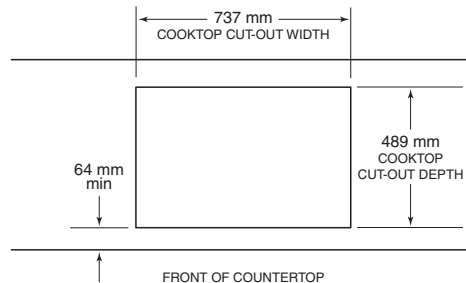
INSTALLATION SPECIFICATIONS

762 mm Gas Cooktop



*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop.
 **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



MODEL OPTIONS

762 mm Gas Cooktop

Classic / Natural Gas **ICBCT30G/S**
 Classic / LP Gas **ICBCT30G/S-LP**

SPECIFICATIONS

762 mm Gas Cooktop

Overall Width	762 mm
Overall Height	102 mm
Overall Depth	533 mm
Burner Rating	(1) 5.0 kW with .2 kW delivered at simmer (1) 4.0 kW with .2 kW delivered at simmer (2) 3.2 kW with .1 kW delivered at simmer
Cabinet Width	838 mm rec 762 mm min
Cabinet Depth	578 mm min
Height Clearance	102 mm min
Cut-Out Width	737 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Gas Rating	15.4 kW
Shipping Weight	23 kg

Unit dimensions may vary to ± 3 mm.

INSTALLATION OPTIONS

A Wolf 762 mm single oven may be installed below the Wolf 762 mm gas cooktop. For this installation, unless you are using cabinets deeper than 610 mm, it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. Refer to page 6 for additional specifications.



MODEL OPTIONS

914 mm Gas Cooktop

Classic / Natural Gas **ICBCT36G/S**
 Classic / LP Gas **ICBCT36G/S-LP**

SPECIFICATIONS

914 mm Gas Cooktop

Overall Width	914 mm
Overall Height	102 mm
Overall Depth	533 mm
Burner Rating	(1) 5.0 kW with .2 kW delivered at simmer (1) 4.0 kW with .2 kW delivered at simmer (3) 3.2 kW with .1 kW delivered at simmer
Cabinet Width	991 mm rec 914 mm min
Cabinet Depth	578 mm min
Height Clearance	102 mm min
Cut-Out Width	889 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Gas Rating	18.6 kW
Shipping Weight	30 kg

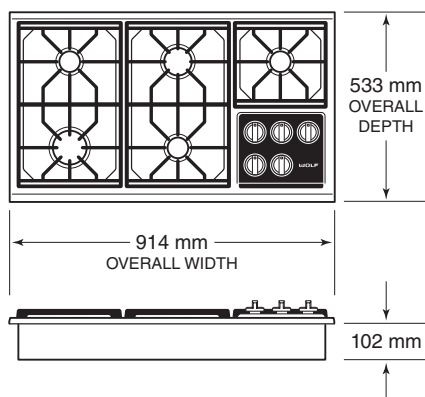
INSTALLATION OPTIONS

A Wolf 914 mm single oven may be installed below the Wolf 914 mm gas cooktop. For this installation, unless you are using cabinets deeper than 610 mm, it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. A Wolf 762 mm single oven may also be installed below the Wolf 914 mm gas cooktop. Refer to pages 6 and 7 for additional specifications.

When a 914 mm oven is installed below a cooktop, it is recommended that the rough opening for the oven be 197 mm from the floor to ease the use of the oven door.

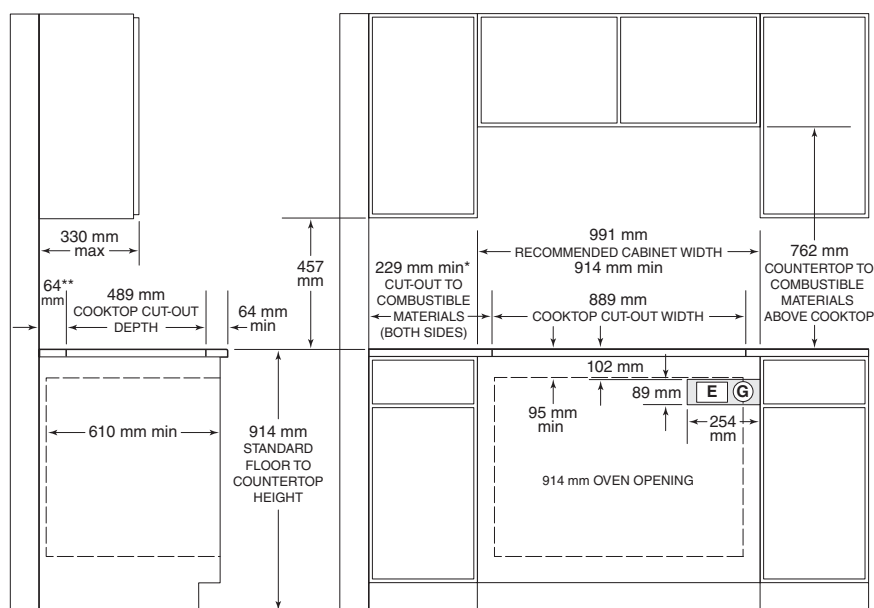
Refer to installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

914 mm Gas Cooktop

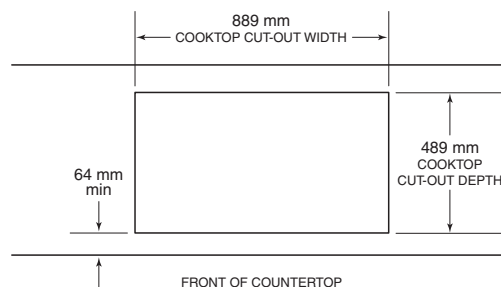
Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS

914 mm Gas Cooktop

*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop.

**Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions

WOLF INTEGRATED MODULES

With Wolf's integrated modules, you have the ultimate in customization. You can create your own design by mixing and matching the various components within this system. And when you couple these modules with other cooktops within the Wolf inventory, you and your client will truly understand freedom of choice.

Some modules integrate with their larger counterparts, right down to their low-profile grates, dual-stacked gas burners, deep spill pan and illuminated controls. The two-element electric and dual-stacked sealed burner gas cooktop modules deliver the same performance and appearance as the larger electric and gas cooktops.

Some integrated modules can be installed together or with a 762 mm or 914 mm cooktop. When multiple cooktops or modules are installed side by side, the cut-out dimensions shown in the illustration below are derived by adding 32 mm additional space for each additional unit, to give you your total cut-out width.

IMPORTANT NOTE: Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Review specific installation instructions for product-to-product capabilities. Additional information is provided in the specifications pdf files on our website, wolfappliance.com

Refer to the following illustration for countertop cut-out dimensions for the installation of multiple cooktops or modules.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, each unit must have its own separate recommended electrical circuit. When multiple gas cooktops or modules are installed next to one another, they can receive their gas supply from a common line. However, each unit **must** have its own regulator installed between the mainline and the cooktop or module.

⚠ WARNING

These integrated modules are intended for indoor use.



Model CT15I/S
Induction Cooktop



Model ICT15E/S
Electric Cooktop



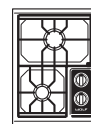
Model ICBIG15/S
Electric Grill



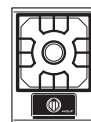
Model ICBIS15/S
Electric Steamer



Model ICBIF15/S
Electric Fryer



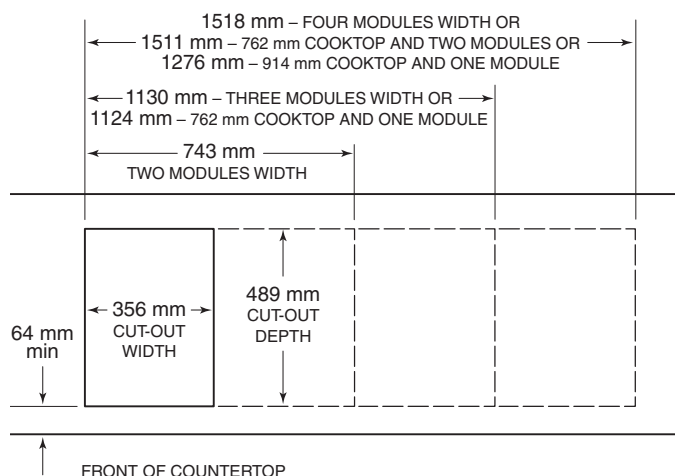
Model ICBCT15G/S
Gas Cooktop



Model IIM15/S
Gas Multi-Function
Cooktop

COUNTERTOP CUT-OUT DIMENSIONS

Installation of Multiple Cooktops or Modules



IMPORTANT NOTE: When two or more modules are installed together, an integrated module filler strip is recommended. If a Model DD30 downdraft system is also installed, an integrated module support for downdraft ventilation is required. Contact your Wolf dealer for information on these accessory components.

INTEGRATED MODULES

381 mm Width

Induction Cooktop	CT15I/S
Electric Cooktop	ICT15E/S
Electric Grill	ICBIG15/S
Electric Steamer	ICBIS15/S
Electric Fryer	ICBIF15/S
Gas Cooktop	ICBCT15G/S
Gas Multi-Function Cooktop	IIM15/S

All integrated modules are available in the classic stainless steel finish.

IMPORTANT NOTE: Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Specifications for Model ICT15E/S are found on page 11 and Model ICBCT15G/S specifications are on page 16.

INDUCTION COOKTOP

While induction cooking is new to North America, it has been used in Europe for decades by professionals and homeowners demanding the best in performance.

Cooking with this sleek 15-inch powerhouse is simply the best way to cook. Electricity flows through a coil to produce a magnetic field under the sleek black ceramic top. When an iron or magnetic stainless steel pan is placed on the surface, the magnetic field creates a current in the pan, exciting the molecules and heating the pan and not the cooktop. That's why the cooktop stays cool to the touch and the food cooks efficiently.

In fact, this unit is so efficient that it outperforms gas and electric cooktops. There is no wasted heat because energy is supplied directly to the cooking vessel, so nearly 90 percent of the energy gets used to cook.

You can keep sauces and chocolates melted at 50 watts of power, or with the touch of a finger, activate the hi-power boost feature and boil water in nearly half the time you normally do.

The Wolf induction cooktop has it all.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Classic stainless steel trim finish

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat

Induction elements heat cookware not the glass, for a cooler and safer cooking surface

Cookware sensing—elements will not be energized without an iron or magnetic stainless steel pan on the cooktop surface

Illuminated electronic touch controls with graduated control lighting

High-efficiency elements deliver power and control

Hi-Power mode boosts power on rear element to 2200W maximum power output by diverting power from front element

Simultaneous operation of both elements at 1800 W each

True Simmer setting on both elements

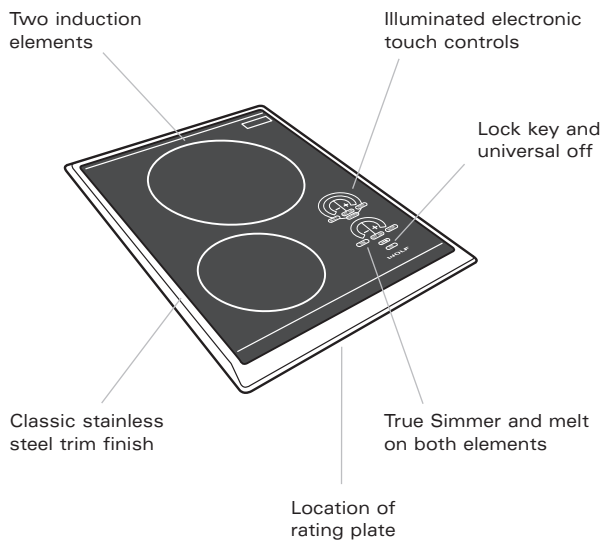
Melt setting on both elements

Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

Child safety lock key and universal off

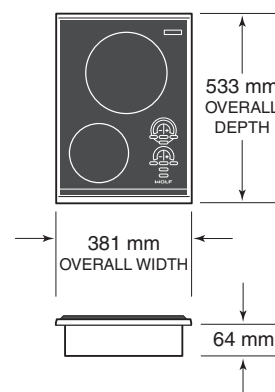
INDUCTION COOKTOP FEATURES

Model CT15I/S



OVERALL DIMENSIONS

Model CT15I/S



ACCESSORIES

Induction Cooktop

Filler strip

Bracket supports for installation of two integrated modules with 762 mm downdraft

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 19 for countertop cut-out dimensions.

The induction cooktop can accommodate a Wolf cooktop hood or downdraft system. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 57–66 for ventilation specifications.

ELECTRICAL REQUIREMENTS

The Wolf induction cooktop requires a separate, grounded 3-wire 220-240 V AC, 50/60 Hz, 20 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

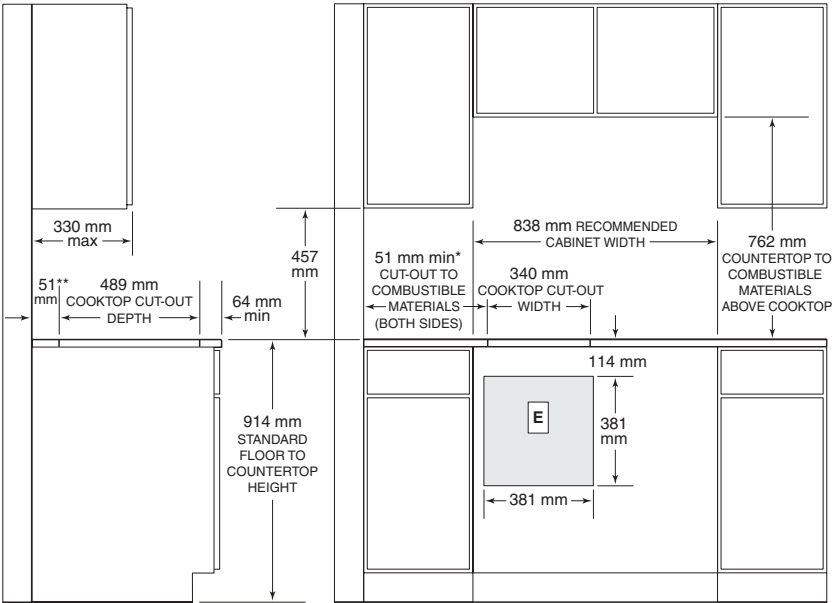
You must follow all local codes and ordinances when installing your service.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

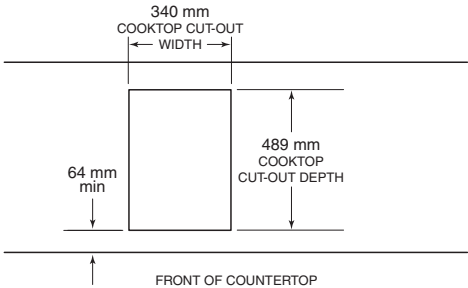
INSTALLATION SPECIFICATIONS

Model CT15I/S



NOTE: Application shown allows for installation of two 381 mm modules side-by-side with 838 mm recommended cabinet width. 457 mm recommended cabinet width for installation of single 381 mm cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



SPECIFICATIONS

Model CT15I/S

Induction Cooktop

Trim Finish	Classic
Overall Width	381 mm
Overall Height	64 mm
Overall Depth	533 mm
Induction Elements	Two
Max Element Power (front)	1800 W
Max Element Power (rear)	2200 W
Cabinet Depth	578 mm min
Height Clearance	152 mm min
Cut-Out Width*	340 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 20 amp dedicated circuit
Conduit	1.2 m flexible 3-wire
Electrical Rating	3.4 kW
Shipping Weight	14 kg

*If the induction cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 356 mm.

IMPORTANT NOTE: A minimum height clearance of 152 mm is required. If a shelf is installed below the unit, a 25 mm gap at the rear of the cabinet shelf is necessary to allow for proper ventilation. Failure to do so could result in decreased performance or product damage.

Unit dimensions may vary to ± 3 mm.

ELECTRIC GRILL MODULE



Model ICBIG15/S
Electric Grill Module

Who says you have to sacrifice the fun of grilling when the weather changes and you cannot take advantage of the outdoors? With this grill cooktop you can easily handle steaks and all sorts of food without the hassle of lava rocks or briquettes.

There are two individual heating elements—front and back—on this module that enable you to cook on one side while keeping other items at serving temperature.

For ease of cleaning, there are porcelainized plates below two 1400-watt heating elements that accumulate any unwanted grease and drain it away.

The Wolf electric grill module is available in classic stainless steel.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Stainless steel top construction with classic stainless steel finish

Two 1400-watt, individually controlled heating elements—front and back—for even grilling

Illuminated electronic touch controls with graduated control lighting

Low-profile, one-piece cast iron grilling grate with matte porcelain finish

Black porcelain-coated grease deflection plates

Easy-to-clean, removable porcelain collection pan

Independent digital timer

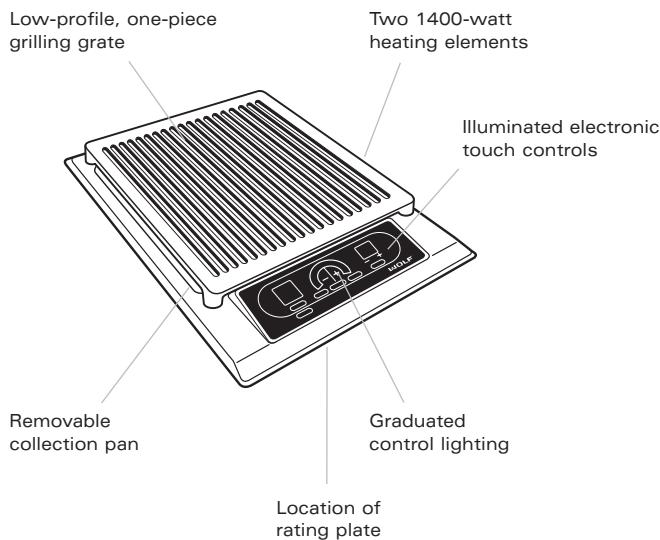
CE certified



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

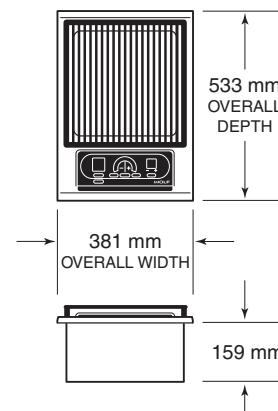
ELECTRIC GRILL FEATURES

Model ICBIG15/S



OVERALL DIMENSIONS

Model ICBIG15/S



ACCESSORIES

Electric Grill Module

Filler strip

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 19 for countertop cut-out dimensions.

The grill module can accommodate a Wolf cooktop hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 57–66 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the grill module.

ELECTRICAL REQUIREMENTS

The Wolf International electric grill module is CB approved and is manufactured for a 220-240 V AC, 50/60 Hz electrical supply. Locate electrical within the shaded area shown in the illustration.

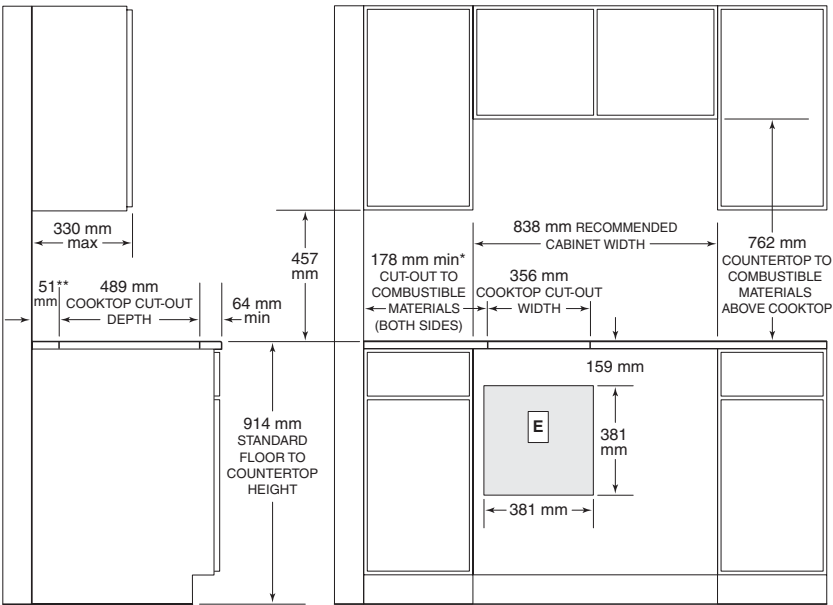
You must follow all local codes and ordinances when installing your service.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

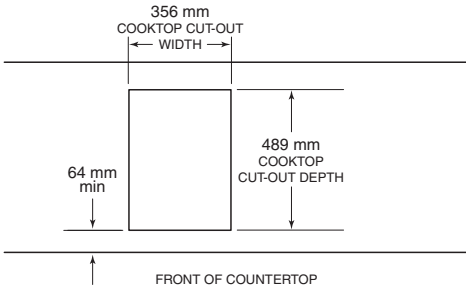
INSTALLATION SPECIFICATIONS

Model ICBIG15/S



NOTE: Application shown allows for installation of two 381 mm modules side-by-side with 838 mm recommended cabinet width. 457 mm recommended cabinet width for installation of single 381 mm cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



SPECIFICATIONS

Model ICBIG15/S

Electric Grill Module

Exterior Finish	Classic
Overall Width	381 mm
Overall Height	159 mm
Overall Depth	533 mm
Temperature Zones	Two
Heating Element Zone (front)	1400 W
Heating Element Zone (rear)	1400 W
Total Element Power	2800 W
Cabinet Depth	578 mm min
Height Clearance	159 mm min
Cut-Out Width	356 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Electrical Rating	2.8 kW
Shipping Weight	28 kg

Unit dimensions may vary to ±3 mm.

ELECTRIC STEAMER MODULE



Model ICBIS15/S
Electric Steamer
Module

From a temperature of 60°C to boil, you can keep food hot for long periods of time or defrost easily without drying out or losing flavor.

The beauty of this steamer module is accented by the sculptured glass domed lid, which is easily inverted for storage to keep a low profile.

The deep, large vessel with a 7.6 L capacity can hold up to 3.3 L of cooked pasta. Includes one solid and one perforated stackable insert pan.

The diversity of our electric steamer includes slow cooking, double boiling, steaming eggs, steaming custard, proofing bread dough, warming food and melting chocolate as well as steaming vegetables.

The Wolf electric steamer module is available in classic stainless steel.

⚠ WARNING

This steamer module must be installed at least 381 mm away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Stainless steel top construction with classic stainless steel finish

Hidden 2600-watt heating element

Illuminated electronic touch controls with graduated control lighting

Large 7.6 L maximum capacity tub—2.4 L capacity for steaming

Two stackable stainless steel steamer insert pans—one solid and one perforated

Uses include steaming vegetables, eggs and custard, double boiling, proofing bread dough, warming food and melting chocolate

Can function as a slow cooker for 8–10 hours

Reversible domed glass lid for easy storage

Independent digital timer

Digital temperature readout and preheat indicator

Electronic drain

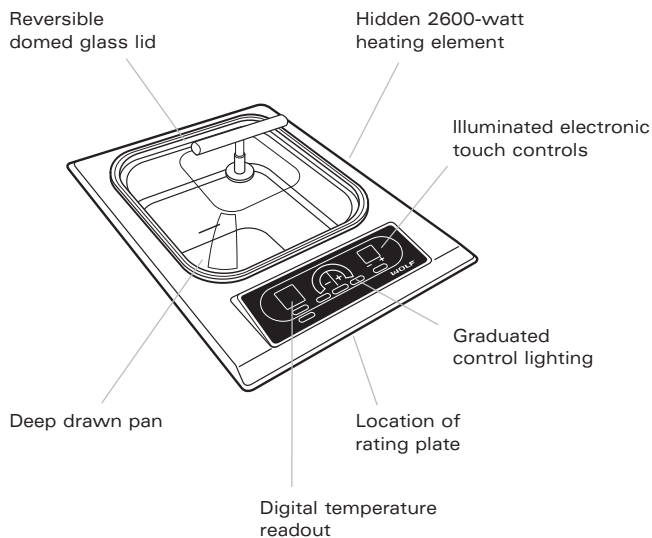
CE certified



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

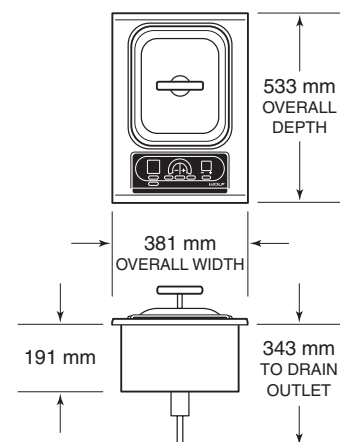
ELECTRIC STEAMER FEATURES

Model ICBIS15/S



OVERALL DIMENSIONS

Model ICBIS15/S



ACCESSORIES

Electric Steamer Module

Filler strip

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 19 for countertop cut-out dimensions.

For the drain connection, the 16 mm outlet from the valve will accept a drain hose that must flow downward to, and tie into, an existing sink drain. A separate drain with a freefall may also be installed. (Following local building codes, your plumber will dictate how to plumb the unit.) As a third option, the consumer will supply a heat resistant bucket for drainage in the location of the drain outlet. Refer to the illustration for location of the drain outlet.

The steamer module can accommodate a Wolf cooktop hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 57–66 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the steamer module.

ELECTRICAL REQUIREMENTS

The Wolf International electric steamer module is CB approved and is manufactured for a 220-240 V AC, 50/60 Hz electrical supply. Locate electrical within the shaded area shown.

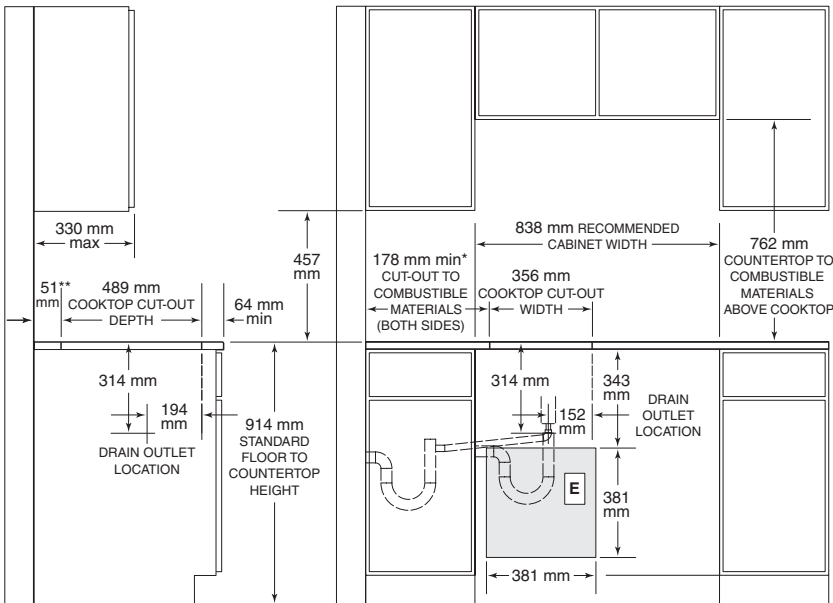
You must follow all local codes and ordinances when installing your service.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

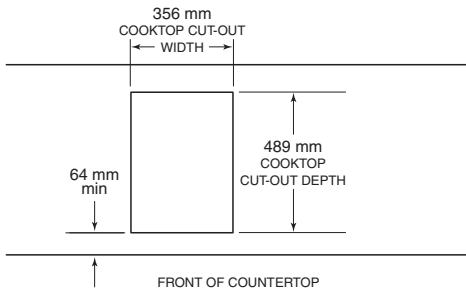
INSTALLATION SPECIFICATIONS

Model ICBIS15/S



NOTE: Application shown allows for installation of two 381 mm modules side-by-side with 838 mm recommended cabinet width. 457 mm recommended cabinet width for installation of single 381 mm cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



SPECIFICATIONS

Model ICBIS15/S

Electric Steamer Module

Exterior Finish	Classic
Overall Width	381 mm
Overall Height	343 mm
Overall Depth	533 mm
Heating Element	2600 W
Cabinet Depth	578 mm min
Height Clearance	343 mm min
Cut-Out Width	356 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Electrical Rating	2.6 kW
Shipping Weight	18 kg

Unit dimensions may vary to ±3 mm.

⚠ WARNING

This steamer module must be installed at least 381 mm away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

ELECTRIC FRYER MODULE



Model ICBIF15/S
Electric Fryer Module

To round out your options for the ideal kitchen, you can choose a fryer, and Wolf offers a great option that the market has never seen. When your clients use this module, they'll be able to create dinner specialties never tried before.

The accurate temperature control will enable your customer to seal in that great flavor of the food without absorbing any unnecessary grease. The fryer can handle a variety of foods at a wide range of oil temperatures.

The Wolf fryer module is available in classic stainless steel. In addition, there is a metal storage lid to keep the grease area free from particles falling into the fryer.

⚠ WARNING

This fryer module must be installed at least 381 mm away from any open flame cooking device. The open flame may cause ignition of oil.

⚠ WARNING

This fryer module must be installed at least 381 mm away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Stainless steel top construction with classic stainless steel finish

Hidden 2600-watt heating element

Illuminated electronic touch controls with graduated control lighting

Large 3.8 L capacity tub

Three baskets included—one large and two small side by side, each with wire basket hanger

Low-profile lid

Melt feature for shortening or lard

Independent digital timer

Digital temperature readout and preheat indicator

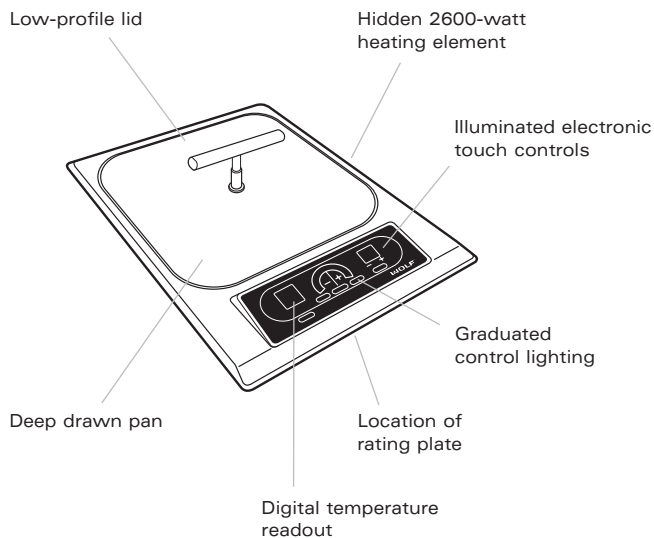
Easy manual locking drain capability

Recommended for installation with any Wolf framed electric cooktop or the Wolf electric grill module

CE certified

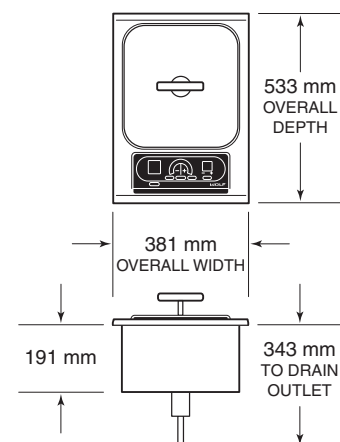
ELECTRIC FRYER FEATURES

Model ICBIF15/S



OVERALL DIMENSIONS

Model ICBIF15/S



ACCESSORIES

Electric Fryer Module

Filler strip

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 19 for countertop cut-out dimensions.

The electric fryer module must be installed in a base cabinet with access to the bottom of the unit to drain the oil through a manual valve. The consumer must supply a heat resistant bucket to accept the drained oil. Refer to the illustration for location of the drain outlet.

The fryer module can accommodate a Wolf cooktop hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 57–66 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the fryer module.

ELECTRICAL REQUIREMENTS

The Wolf International electric fryer module is CB approved and is manufactured for a 220-240 V AC, 50/60 Hz electrical supply. Locate electrical within the shaded area shown in the illustration.

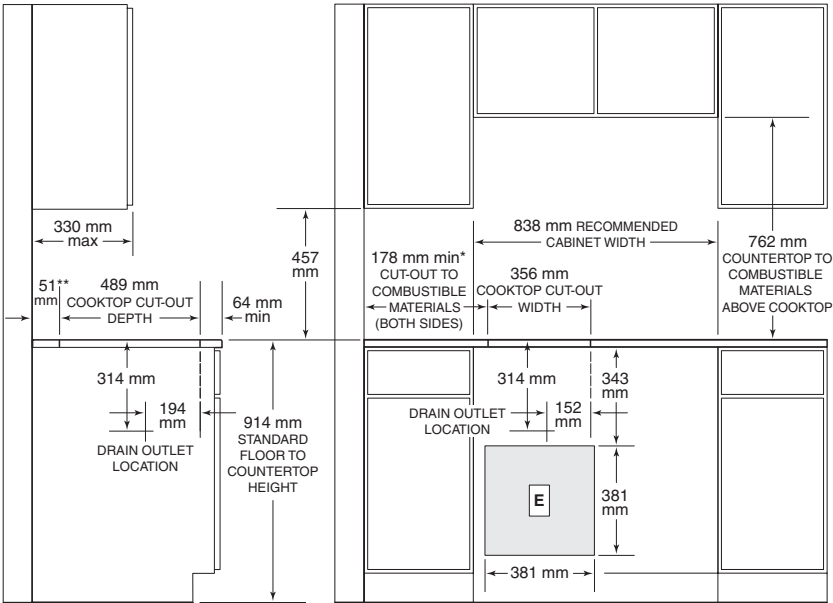
You must follow all local codes and ordinances when installing your service.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

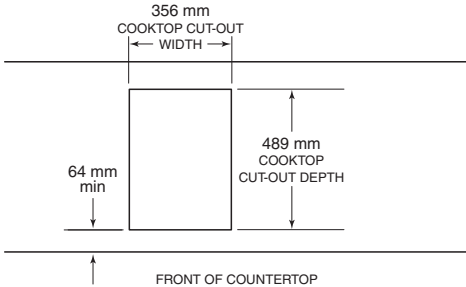
INSTALLATION SPECIFICATIONS

Model ICBIF15/S



NOTE: Application shown allows for installation of two 381 mm modules side-by-side with 838 mm recommended cabinet width. 457 mm recommended cabinet width for installation of single 381 mm cooktop or module. NOTE: Fryer module must be installed in a base cabinet with access to manual valve at base of unit to drain oil into heat resistant receptacle. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



SPECIFICATIONS

Model ICBIF15/S

Electric Fryer Module

Exterior Finish	Classic
Overall Width	381 mm
Overall Height	343 mm
Overall Depth	533 mm
Heating Element	2600 W
Cabinet Depth	578 mm min
Height Clearance	343 mm min
Cut-Out Width	356 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Electrical Rating	2.6 kW
Shipping Weight	14 kg

Unit dimensions may vary to ±3 mm.

⚠ WARNING

This fryer module must be installed at least 381 mm away from any open flame cooking device. The open flame may cause ignition of oil.

⚠ WARNING

This fryer module must be installed at least 381 mm away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.

GAS MULTI-FUNCTION COOKTOP



Model IIM15/S
Gas Multi-Function
Cooktop

It's really a misnomer to describe this wonderful cooktop module as a wok instrument because it is much more than that. The large, low-profile grate will fit in nicely with any Wolf gas cooktop.

For true wok cooking, the burner sculpts the gas flame into a plume, focusing heat in the center of the wok, then dispersing it outward for precisely controlled cooking. The larger grate will handle your wok perfectly but will also accommodate your largest stockpots and Dutch ovens. The powerful burner exceeds 5.3 kW.

The Wolf multi-function cooktop is available in classic stainless steel.

FEATURES

Integrated design allows for installation of multiple cooktops or modules

Available in natural and LP gas

Stainless steel top construction with classic stainless steel finish

High output 5.3 kW burner

Automatic electronic reignition system

Illuminated control panel

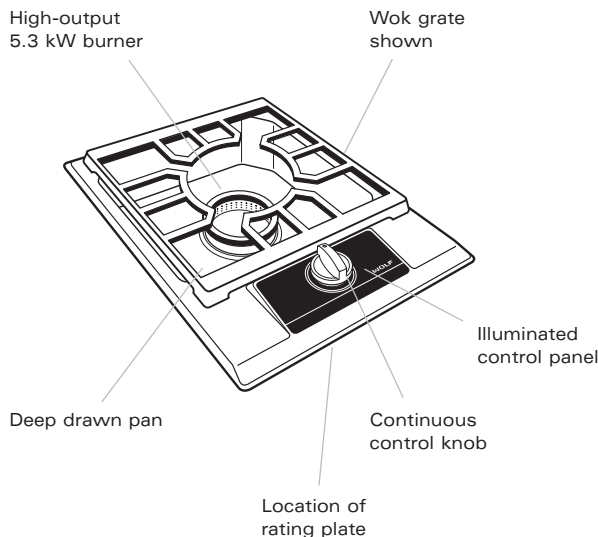
Individual spark ignition system

Two interchangeable cast iron burner grates with matte porcelain finish—wok grate and low-profile continuous grate

Deep drawn burner pan

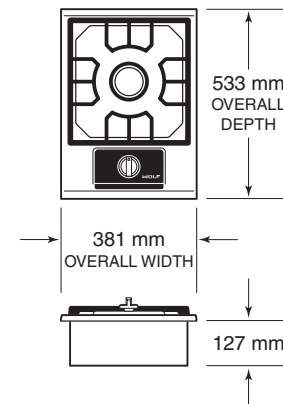
GAS MULTI-FUNCTION COOKTOP FEATURES

Model IIM15/S



OVERALL DIMENSIONS

Gas Multi-Function Cooktop



ACCESSORIES

Gas Multi-Function Cooktop

Filler strip

Bracket supports for installation of two integrated modules with 762 mm downdraft

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops or modules are installed side by side, refer to page 19 for countertop cut-out dimensions.

This cooktop can accommodate a Wolf cooktop hood or downdraft system. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 57-66 for ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

The Wolf International gas multifunction cooktop is CB approved and is manufactured for a 220-240 V AC, 50/60 Hz electrical supply. Locate electrical within the shaded area shown. You must follow all local codes and ordinances when installing your service.

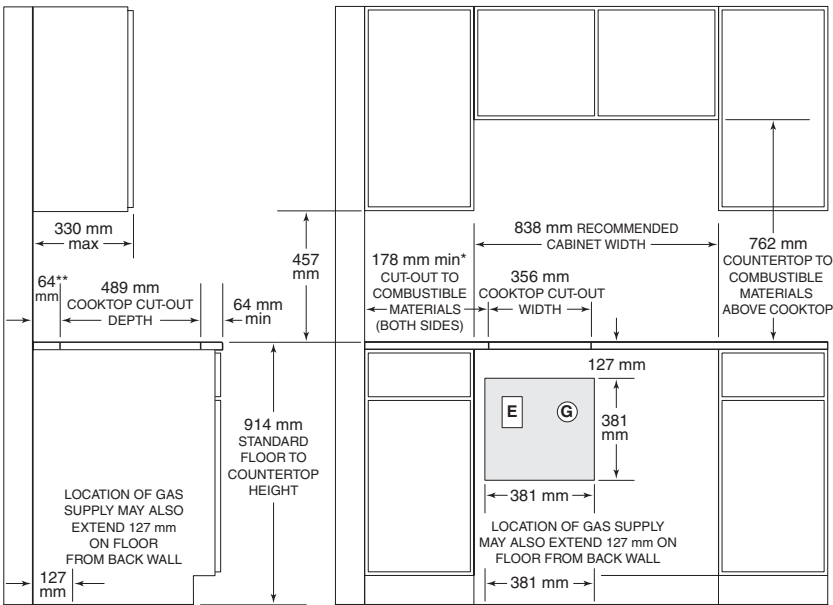
IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

The gas multi-function cooktop is designed to operate on natural gas at 12.5 mb or LP (propane) gas at 25 mb. The minimum line pressure for natural gas is 17.5 mb and 27.4 mb for LP gas. The maximum gas supply pressure to the regulator should never exceed 34.9 mb. It is supplied with an ISO 14 male gas connection at the right rear corner of the module. The male connector exits the unit straight down, and you are supplied with a regulator with two female connectors.



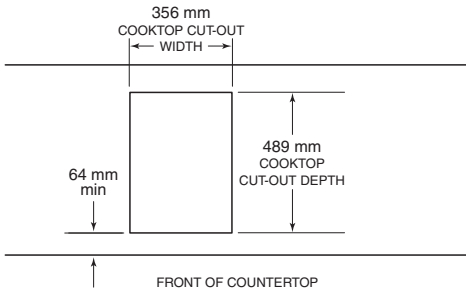
INSTALLATION SPECIFICATIONS

Gas Multi-Function Cooktop



NOTE: Application shown allows for installation of two 381 mm modules side-by-side with 838 mm recommended cabinet width. 457 mm recommended cabinet width for installation of single 381 mm cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 457 mm above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 457 mm above countertop.

Countertop Cut-Out Dimensions



MODEL OPTIONS

Gas Multi-Function Cooktop

- Classic / Natural Gas IIM15/S
- Classic / LP Gas IIM15/S-LP

SPECIFICATIONS

Gas Multi-Function Cooktop

Overall Width	381 mm
Overall Height	127 mm
Overall Depth	533 mm
Burner Rating	5.3 kW
Cabinet Depth	578 mm min
Height Clearance*	127 mm min
Cut-Out Width	356 mm
Cut-Out Depth	489 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Gas Rating	5.3 kW
Shipping Weight	14 kg

*A minimum height clearance of 140 mm is required between countertop and any combustible surface directly below the cooktop.

Unit dimensions may vary to ±3 mm.

INSTALLATION

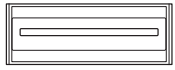
Refer to installation instructions shipped with each Wolf product for detailed specifications.

WOLF WARMING DRAWER

Warming drawers have a clear mission in life—to take good care of good food until it's time for you to eat. Our superior air control helps keep moist foods moist and crisp foods crisp. In addition, Wolf warming drawers are among the most spacious on the market, so you will have little problem storing items.

There is a rack for stacking food plus an optional set of six stainless steel containers with lids that divide the drawer into sections, keeping different dishes warm at the same time.

Electronic controls are hidden regardless of your panel selection. Choose from the classic stainless steel look or the integrated drawer front, which allows for a custom wood panel. Wolf offers optional decorative handles for the integrated drawer front. Keep in mind, there are significant changes to the installation procedure if you plan on using the integrated drawer front.



Model ICBWWD30
with Stainless Steel
Drawer Front



Model ICBWWD30
with Integrated
Drawer Front

FEATURES

- Stainless** steel drawer front and tubular handle
- Integrated** drawer front allows for custom wood panel application
- 850-watt** heating element
- Hidden** electronic touch control panel
- Preset** and variable temperature control
- Preset** automatic shut-off or extended operation in Sabbath Mode
- Stainless** steel interior
- Rack** for stacking food
- Removable** stainless steel drawer pan
- Full-extension**, ball bearing drawer glides
- CE** certified

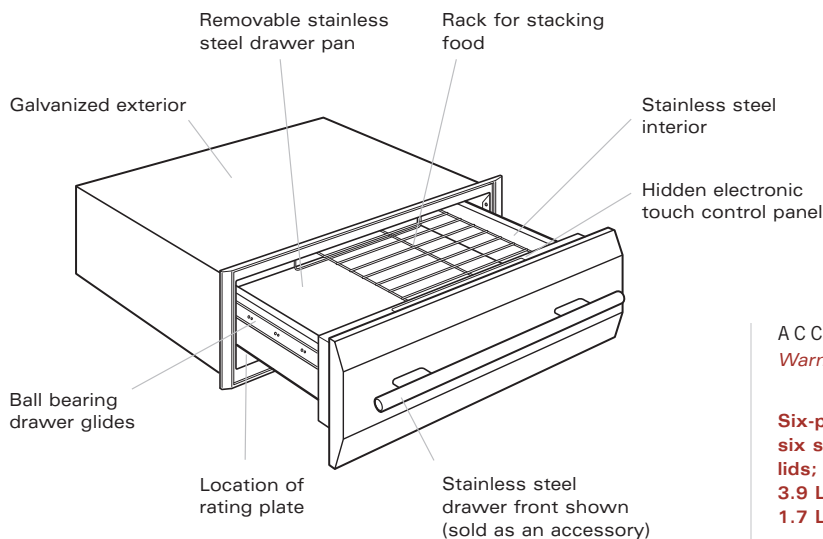


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WARMING DRAWER FEATURES

Model ICBWWD30

(stainless steel drawer front shown)



ACCESSORIES

Warming Drawer

Six-piece container set—includes six stainless steel pans with lids; one 6.3 L pan, one 3.9 L pan, two 2.8 L pans, two 1.7 L pans and pan rack

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

The Wolf 762 mm warming drawer is shipped without any decorative drawer front. You must order a stainless steel drawer front (tubular handle included) or the integrated front (no handle) for a custom wood application.

Specifications on the following pages provide overall dimensions, rough openings and installation options for Model ICBWWD30 with stainless steel and integrated drawer fronts. Note that there are significant differences to the installation requirements for the integrated drawer front.

An anti-tip block or platform must be installed to prevent the unit from tipping forward when the drawer is opened.

The base platform must be able to support 91 kg. This platform must be a minimum of 25 mm above the toe kick to allow for the 16 mm overlap of the warming drawer trim.

Model ICBWWD30 may be installed below a Wolf built-in oven or an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom. It may also be installed next to or above another Model ICBWWD30. Dimensions will vary according to the specific installation.

STAINLESS STEEL DRAWER FRONT

Wolf recommends using a 838 mm wide cabinet for the warming drawer with stainless steel drawer front. A minimum 762 mm wide by 610 mm deep cabinet is required.

INTEGRATED DRAWER FRONT

IMPORTANT NOTE: A minimum 838 mm wide cabinet is required for the warming drawer with integrated drawer front. A minimum 610 mm deep cabinet is required for an overlay application and 635 mm deep cabinet for a flush inset application.

Model ICBWWD30 with integrated drawer front can accommodate installations with a 762 mm or 914 mm cooktop. It may also be installed in combination with a 762 mm single or double oven or a 914 mm single oven. Dimensions will vary according to the specific installation.

Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The opening width will remain 749 mm whether installed in combination with a 762 mm or 914 mm cooktop or oven.

The decorative wood drawer front panel must be a minimum of 16 mm thick.

ELECTRICAL REQUIREMENTS

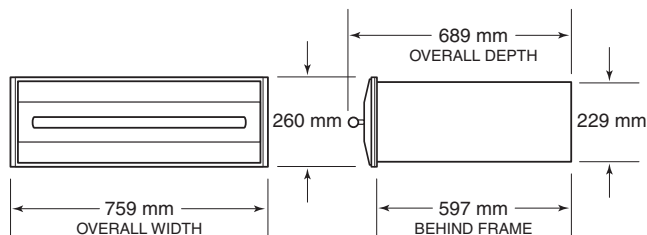
Model ICBWWD30 is CB approved and manufactured for a 220-240 V AC, 50/60 Hz electrical supply. The service should have its own 15 or 20 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord and flush with the back wall. Locate electrical within the shaded area shown in the installation illustrations on the following pages.

ACCESSORIES

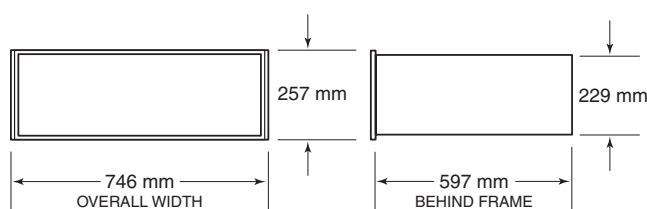
Optional accessories are available through your Wolf dealer.

OVERALL DIMENSIONS

Model ICBWWD30 with Stainless Steel Drawer Front



Model ICBWWD30 with Integrated Drawer Front



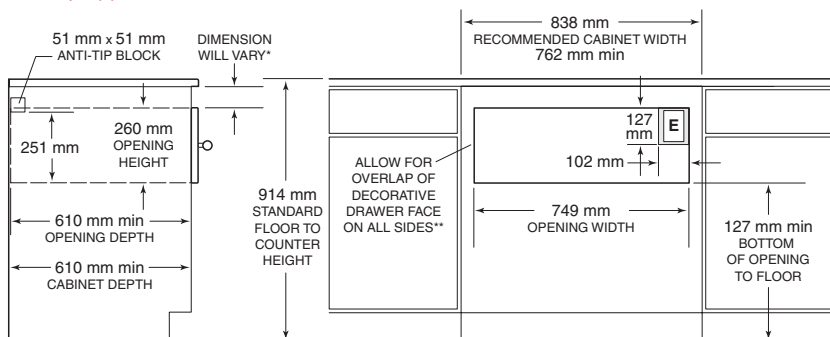
FRONT PANEL OPTIONS

Model ICBWWD30

Classic Stainless **WWDFRONT/S**
Integrated **WWDFRONT/I**
(accepts wood panel)

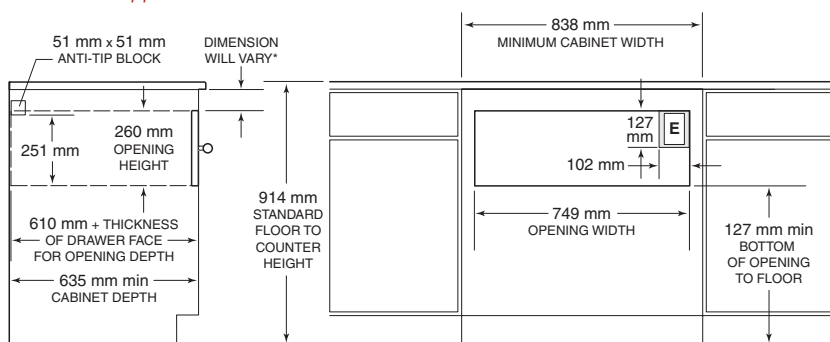
Optional drawer front panels are ordered and shipped as sales accessories. Stainless steel drawer front panels include matching tubular handle.

INSTALLATION SPECIFICATIONS

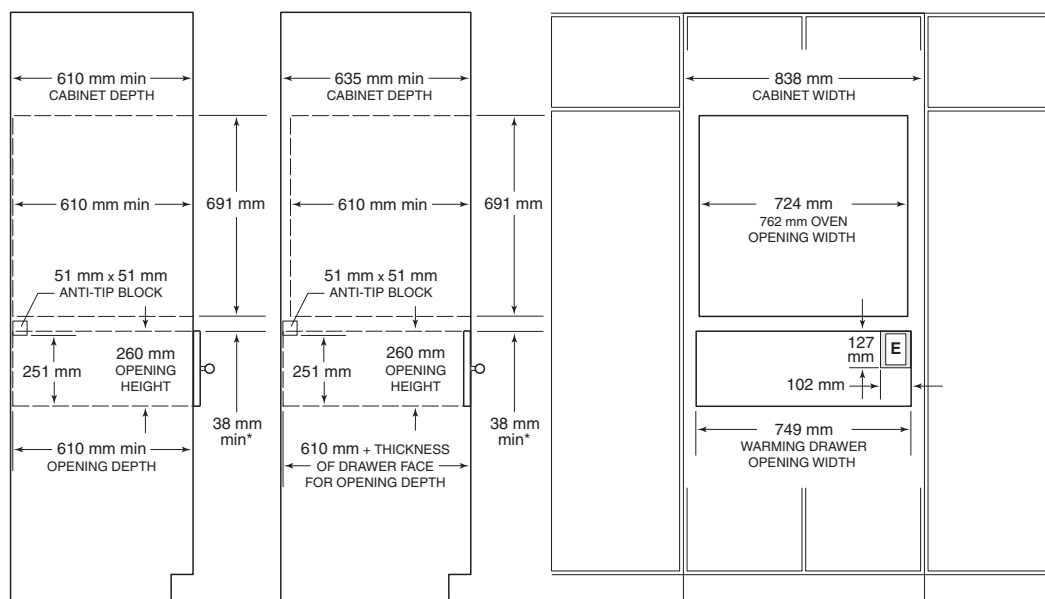
Model ICBWWD30 with Integrated Drawer Front
Undercounter Installation**Overlay Application**

*Allow enough room for placement of anti-tip block and drawer face overlap.

**Overlap of decorative drawer face will vary depending on the size of the custom panel.

Flush Inset Application

*Allow enough room for placement of anti-tip block.

Installation below 762 mm Built-In Single Oven

OVERLAY APPLICATION

FLUSH INSET APPLICATION

*Dimension may increase depending on the size of the drawer front panel.

NOTE: Refer to the built-in 762 mm single oven specifications for electrical location.

SPECIFICATIONS

Model ICBWWD30 with Integrated Drawer Front

Overall Width	746 mm
Overall Height	257 mm
Overall Depth (behind frame)	597 mm
Interior Capacity	45 L
Min Cabinet Width	838 mm
Min Cabinet Depth	
Overlay	610 mm
Flush Inset	635 mm
Min Base Support	91 kg
Opening Width	749 mm
Opening Height	260 mm
Opening Depth*	610 mm
Min Panel Size (W x H)	
Overlay	762 mm x 264 mm
Flush Inset	746 mm x 257 mm
Min Panel Thickness	16 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 or 20 amp circuit
Heating Element	850 W
Shipping Weight	45 kg

*For flush inset application, add thickness of drawer face to opening depth.

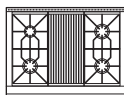
Unit dimensions may vary to ± 3 mm.INSTALLATION
OPTIONS

Model ICBWWD30 with integrated drawer front may be installed above or below any Wolf built-in oven, or below an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom, with a minimum base support of 91 kg. Refer to the cooktop and oven sections for additional specifications. It may also be installed next to or above another Model ICBWWD30.

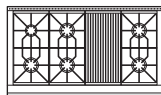
Model ICBWWD30 with integrated drawer front may be installed in combination with a 762 mm or 914 mm single oven.

Refer to the installation instructions provided for detailed specifications. These instructions can also be found on our website, wolfappliance.com.

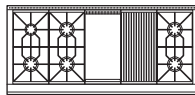
TOP CONFIGURATIONS

Dual Fuel Ranges

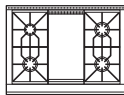
IDF364C



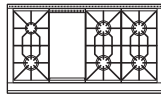
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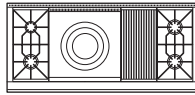
IDF606CG



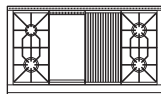
IDF364G



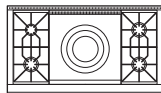
IDF486G



IDF604CF



IDF484CG



IDF484F



This appliance is certified by
Star-K to meet strict religious
regulations in conjunction with
specific instructions found on
www.star-k.org.

WOLF DUAL FUEL RANGES

With Wolf's dual fuel ranges you have state-of-the-art cooking expertise in any number of sizes to meet the discriminating consumer's precise needs. Patented features ensure this range stands out from the rest in performance and also beauty.

Wolf dual fuel ranges come in 914 mm, 1219 mm and 1524 mm widths. Combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle and (F) French Top. All Wolf dual fuel ranges come in the classic stainless steel finish.

The electric oven(s) feature the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its combination of convection fans and heating elements give the user convenience and superior control over ten different cooking modes.

Advanced standard features such as dual-stacked sealed burners, dual convection fans, cobalt blue porcelain oven interior, pivoting control panel, along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your dual fuel range will make you and your client look great.

COOKING MODES

Bake

Roast

Broil

Convection Bake

Convection Roast

Convection Broil

Convection

Bake Stone*

Dehydrate*

Proof

*Accessory required.

FEATURES

Natural or LP gas rangetop with dual convection electric oven(s)

457 mm oven on 1219 mm range is single convection

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish with island trim included

Distinctive red or black control knobs

Platinum bezels surround all knobs—chrome or brass bezels optional

Dual-stacked, sealed surface burners, all with simmer capabilities and automatic reignition at all settings

4.4 kW burners with .3 kW delivered at simmer

2.7 kW burner with .1 kW delivered at simmer and melt feature

Porcelain-coated cast iron continuous top grates

Pivoting hidden touch control panel

Ten cooking modes

Self-cleaning oven(s) with cobalt blue porcelain oven interior

Coaxial temperature-displaying oven selector knob

Proof mode for 457 mm oven on 1219 mm range

Temperature probe

Three removable oven racks, six-level rack guide and full-extension bottom rack

Hidden bake element and recessed broil element

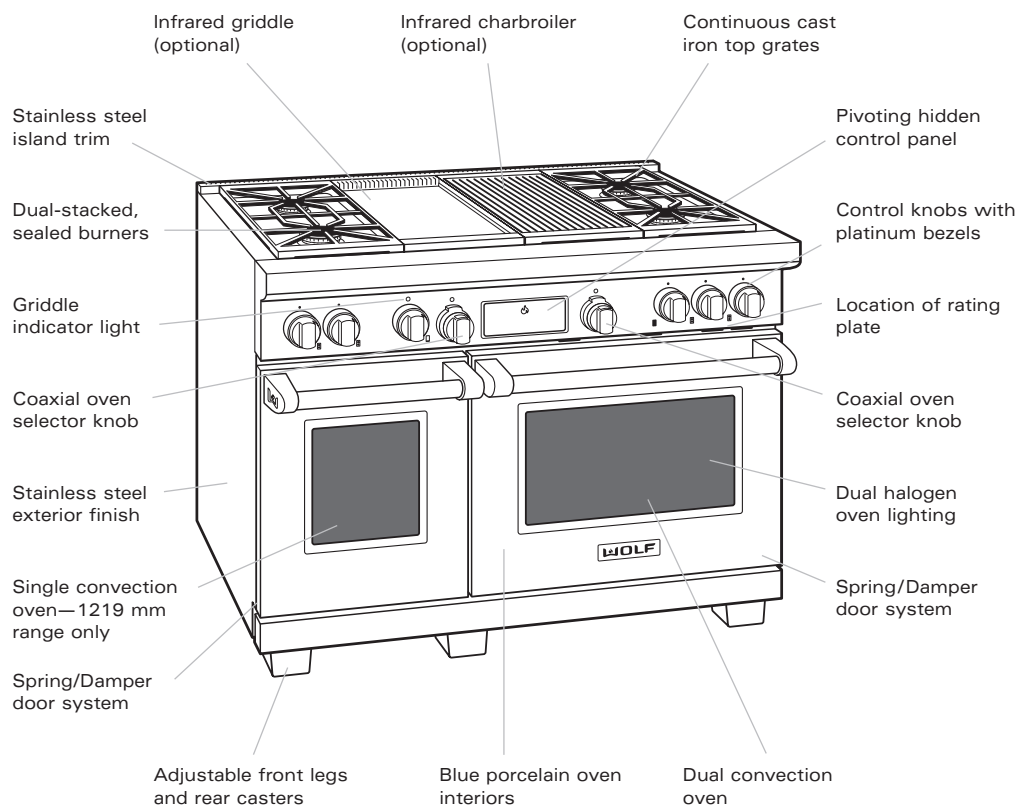
Triple-pane oven door window(s) and dual halogen lighting

Spring/Damper door system on oven door(s)

Adjustable stainless steel legs in front and adjustable rear casters

DUAL FUEL RANGE FEATURES

Model IDF484CG shown



ACCESSORIES

Dual Fuel Ranges

127 mm and 254 mm classic stainless steel risers

508 mm classic stainless steel riser with shelf

Red or black control knobs—must be ordered with the range

Chrome or brass bezels

One-piece wok grate and single burner grate

Porcelain-cast two-burner S-grate

Two-piece broiler pan and temperature probe

Additional oven racks

Hardwood cutting board—griddle models only

Bake stone accessory

Dehydration accessory

Front leg extension covers and rear leg caster covers

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

Wolf dual fuel ranges come in 914 mm, 1219 mm and 1524 mm widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of dual fuel range. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of dual fuel range.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

International (I) models come with a factory installed transformer and require a 220-240 V AC, 50/60 Hz electrical supply, fused at the correct rating for the unit. The appropriate electrical connection must be provided in accordance with local requirements.

Wolf dual fuel ranges are designed to operate on natural gas at 12.5 mb WC (water column) pressure or LP (propane) gas at 25 mb WC pressure. The minimum line pressure for natural gas is 17.5 mb WC and 27.4 mb WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 34.9 mb WC; 3.5 kPa.

Wolf recommends the use of a 13 mm I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 19 mm minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all local codes and ordinances when installing your services.

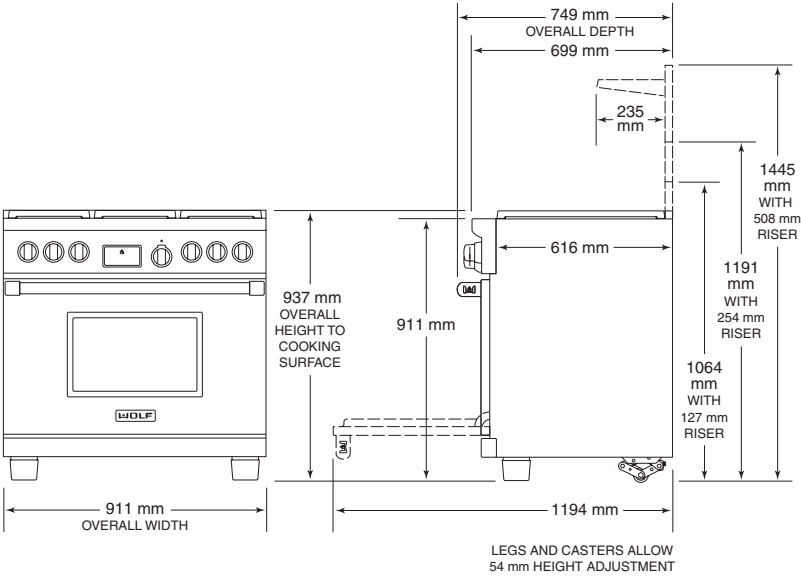
BURNER RATING

Dual Fuel Ranges

Surface Burners	4.4 kW with .3 kW delivered at simmer (1) 2.7 kW with .1 kW delivered at simmer
Infrared Charbroiler	4.7 kW
Infrared Griddle	
Natural Gas	4.4 kW
LP Gas	3.8 kW
French Top	4.4 kW

Refer to the specific model requirements for risers in non-island installations.

OVERALL DIMENSIONS
914 mm Dual Fuel Range

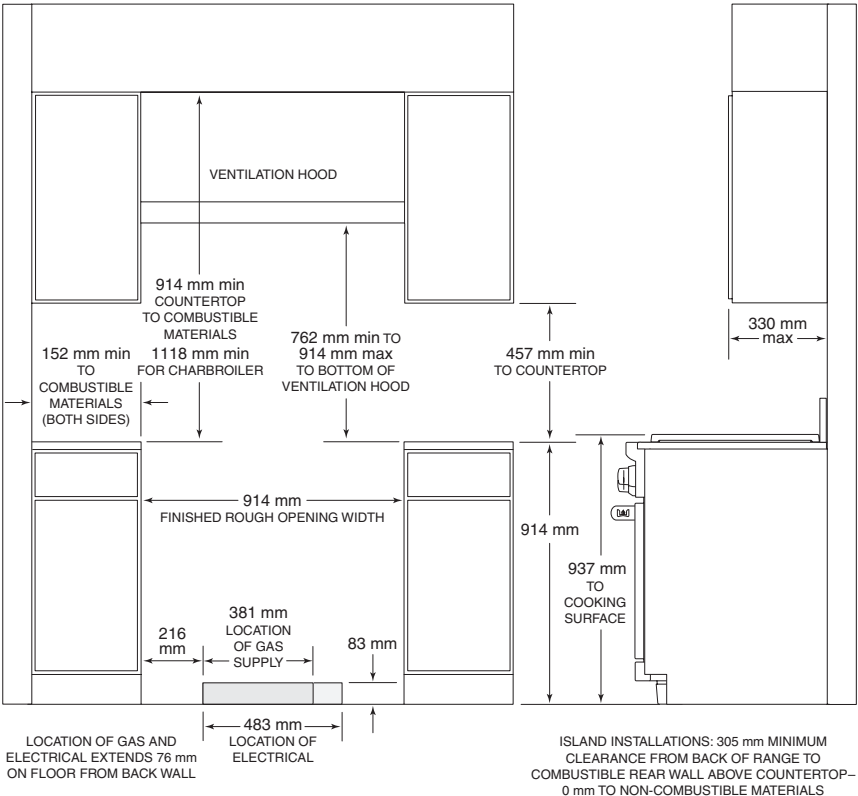


SPECIFICATIONS
914 mm Dual Fuel Range

Overall Width	911 mm
Overall Height (to cooking surface)	937 mm
Overall Depth	749 mm
Overall Oven Interior Capacity	153 L
Overall Interior Dim (W x H x D)	762 mm x 419 mm x 483 mm
Usable Interior Dim (W x H x D)	673 mm x 419 mm x 416 mm
Opening Width	914 mm
Electrical Supply	220-240 V AC, 50/60 Hz 30 amp dedicated circuit
Electrical Rating	5.2 kW at 240 V
Total Amps	21.7
Shipping Weight	202-213 kg

Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS
914 mm Dual Fuel Range



MODEL OPTIONS
914 mm Dual Fuel Range

Four Surface Burners	
Charbroiler	IDF364C
Griddle	IDF364G

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: A
minimum 254 mm riser is
required when installing a
914 mm dual fuel range
with a charbroiler or griddle
against a combustible
surface.

INSTALLATION

Refer to installation
instructions shipped with
each Wolf product for
detailed specifications.



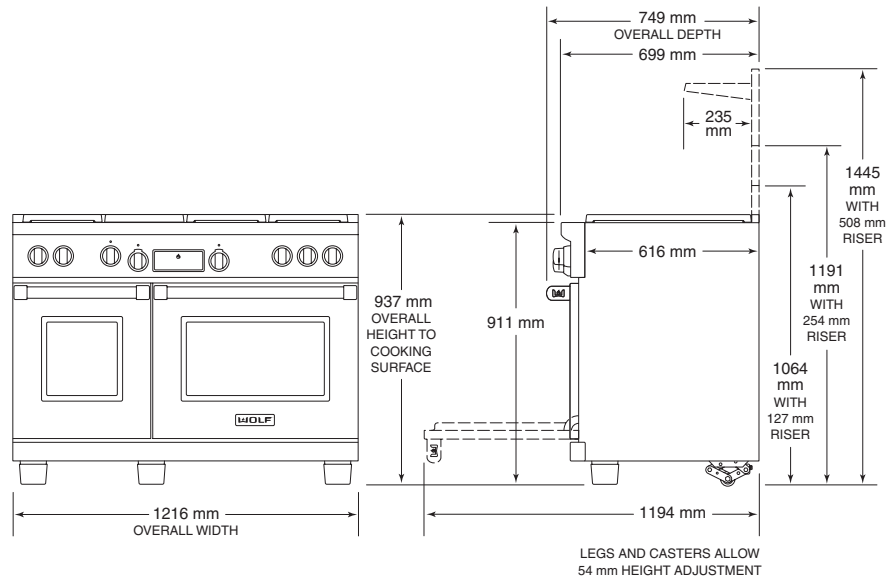
OVERALL DIMENSIONS

1219 mm Dual Fuel Range

SPECIFICATIONS

1219 mm Dual Fuel Range

Overall Width	1216 mm
Overall Height (to cooking surface)	937 mm
Overall Depth	749 mm
Large Oven—	
Overall Interior Cap	127 L
Overall Interior Dim (W x H x D)	635 mm x 419 mm x 483 mm
Usable Interior Dim (W x H x D)	546 mm x 419 mm x 416 mm
Small Oven—	
Overall Interior Cap	71 L
Overall Interior Dim (W x H x D)	356 mm x 419 mm x 483 mm
Usable Interior Dim (W x H x D)	295 mm x 419 mm x 416 mm
Opening Width	1219 mm
Electrical Supply	220-240 V AC, 50/60 Hz 50 amp dedicated circuit
Electrical Rating	10.2 kW at 240 V
Total Amps	42.5
Shipping Weight	302–340 kg



Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS

1219 mm Dual Fuel Range

MODEL OPTIONS

1219 mm Dual Fuel Range

Six Surface Burners

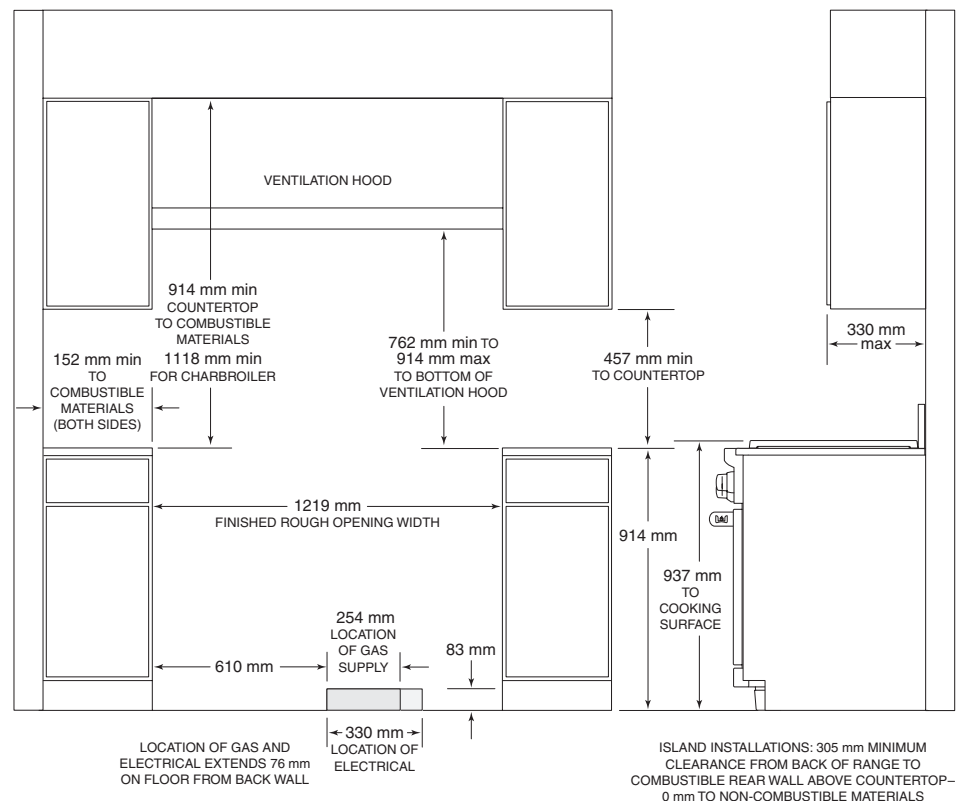
Charbroiler	IDF486C
Griddle	IDF486G

Four Surface Burners

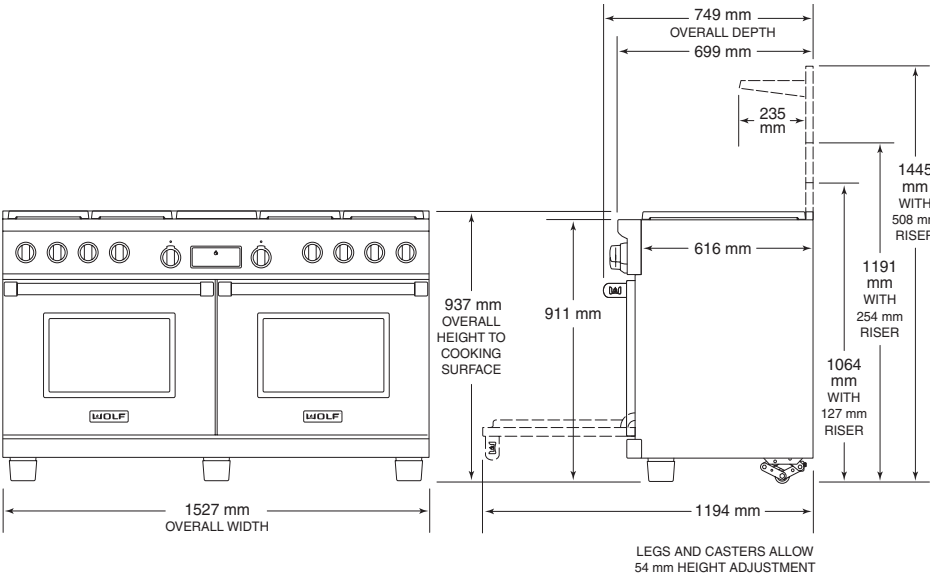
Charbroiler and Griddle	IDF484CG
French Top	IDF484F

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: A
minimum 254 mm riser is
required for all 1219 mm dual
fuel range models installed
against a combustible surface.



OVERALL DIMENSIONS
1524 mm Dual Fuel Range



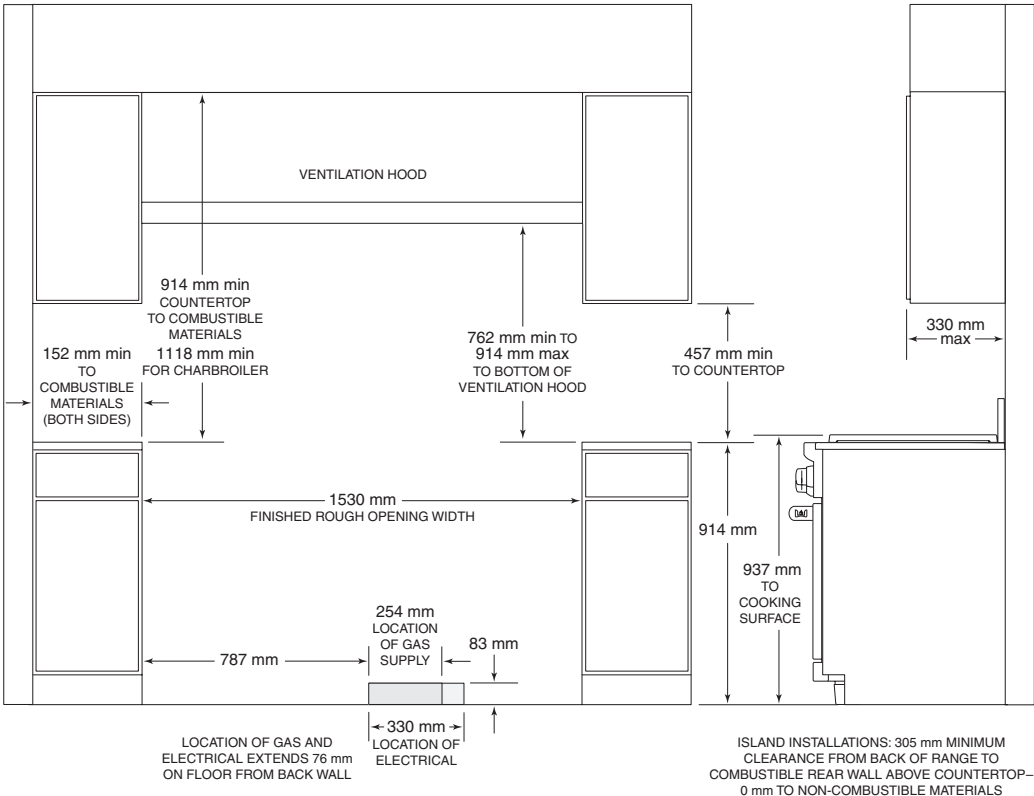
SPECIFICATIONS

1524 mm Dual Fuel Range

Overall Width	1527 mm
Overall Height (to cooking surface)	937 mm
Overall Depth	749 mm
Overall Oven Interior Capacity (per oven)	127 L
Overall Interior Dim (W x H x D)	635 mm x 419 mm x 483 mm each
Usable Interior Dim (W x H x D)	546 mm x 419 mm x 416 mm each
Opening Width	1530 mm
Electrical Supply	220-240 V AC, 50/60 Hz 50 amp dedicated circuit
Electrical Rating	10.2 kW at 240 V
Total Amps	42.5
Shipping Weight	397-431 kg

Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS
1524 mm Dual Fuel Range



MODEL OPTIONS

1524 mm Dual Fuel Range

Six Surface Burners

French Top **IDF606F**

Charbroiler and Griddle **IDF606CG**

Natural gas models listed;
for LP gas add (-LP) to the
model number.

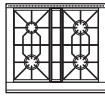
IMPORTANT NOTE: A
minimum 254 mm riser is
required for all 1524 mm dual
fuel range models installed
against a combustible surface.

INSTALLATION

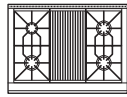
Refer to installation
instructions shipped with
each Wolf product for
detailed specifications.



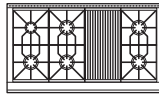
TOP CONFIGURATIONS

Sealed Burner Rangetops

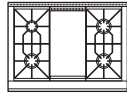
ICBRT304



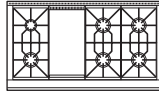
ICBRT364C



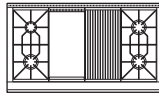
ICBRT486C



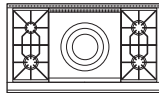
ICBRT364G



ICBRT486G



ICBRT484CG



ICBRT484F

WOLF SEALED BURNER RANGETOPS

There's a good reason why professional chefs choose gas cooking: control. The patented, dual-stacked sealed gas burners of our new sealed burner rangetop take control to a new level. Two levels, really. The upper-tier burner delivers maximum heat transfer at higher settings; the lower-tier continuous flame ably handles the subtleties of simmering and melting.

Patented features along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top ensure this rangetop stands out from the rest in performance as well as beauty.

Wolf sealed burner rangetops come in 762 mm, 914 mm and 1219 mm widths and are available in natural or LP gas, with your choice of several top configurations. Model numbers indicate the top configurations; (C) charbroiler, (G) griddle and (F) French Top. The model number followed by (-LP) denotes an LP gas model. All Wolf sealed burner rangetops come in the classic stainless steel finish.



This appliance is certified by
Star-K to meet strict religious
regulations in conjunction with
specific instructions found on
www.star-k.org.

FEATURES

Natural or LP gas models

Classic stainless steel exterior finish with island trim

Optional infrared charbroiler, infrared griddle and French Top configurations

Distinctive red control knobs—optional black knobs available at no cost

Platinum bezels surround all knobs—chrome or brass bezels optional

Dual-stacked, sealed surface burners, all with simmer capabilities and electronic reignition at all settings

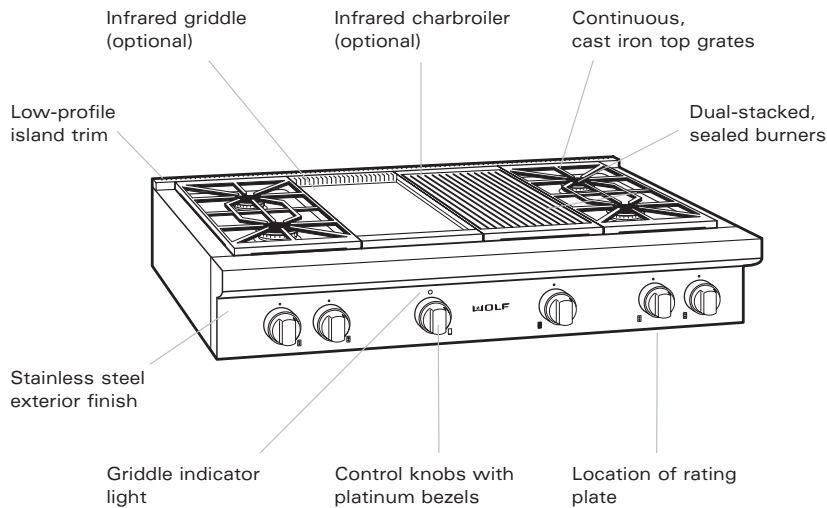
5.0 kW burners with .3 kW delivered at simmer

3.2 kW burner with .1 kW delivered at simmer and melt feature

Porcelain-coated cast iron continuous top grates

SEALED BURNER RANGETOP FEATURES

Model ICBST484CG shown



ACCESSORIES

Sealed Burner Rangetops

127 mm and 254 mm classic stainless steel risers

508 mm classic stainless steel riser with shelf

Black control knobs—one set available at no cost

Chrome or brass bezels

One-piece wok grate and single burner grate

Porcelain-cast two-burner S-grate

SRT/Downdraft trim kit—Model ICBST304 only

Hardwood cutting board—griddle models only

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

Wolf sealed burner rangetops come in 762 mm, 914 mm and 1219 mm widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of sealed burner rangetop. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf sealed burner rangetop to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

A downdraft can be used with Model ICBSRT304. An accessory trim kit is necessary for this installation. Contact your Wolf dealer for details.

ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of sealed burner rangetop.

The Wolf sealed burner rangetop is CB approved and manufactured for a 220-240 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf sealed burner rangetops are designed to operate without a regulator on natural gas at 17-25 mb pressure or LP (propane) gas at 25-45 mb.

If local codes permit, a certified, .9 m long, 13 mm or 19 mm I.D. flexible metal appliance connector is recommended for connecting the rangetop to the gas supply line.

The platform for the rangetop must be 19 mm thick and include a cut-out at the right rear for gas supply and electrical connections.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

You must follow all local codes and ordinances when installing your services.

BURNER RATING

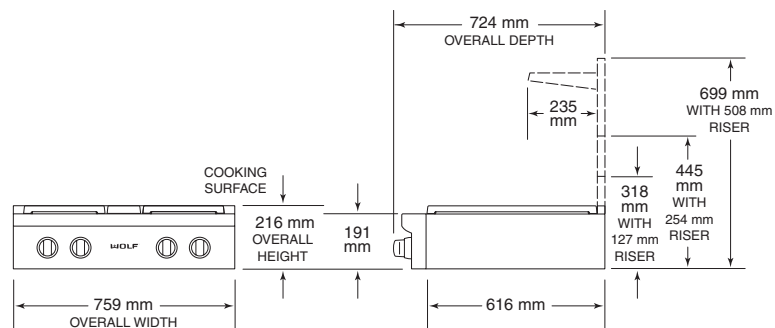
Sealed Burner Rangetops

Surface Burners	5.0 kW with .3 kW delivered at simmer (1) 3.2 kW with .1 kW delivered at simmer
Infrared Charbroiler	
Natural Gas	6.2 kW
LP Gas	5.4 kW
Infrared Griddle	
Natural Gas	5.5 kW
LP Gas	5.5 kW
French Top	5.0 kW

Refer to the specific model requirements for risers in non-island installations.

OVERALL DIMENSIONS

762 mm Sealed Burner Rangetop



Unit dimensions may vary to ± 3 mm.

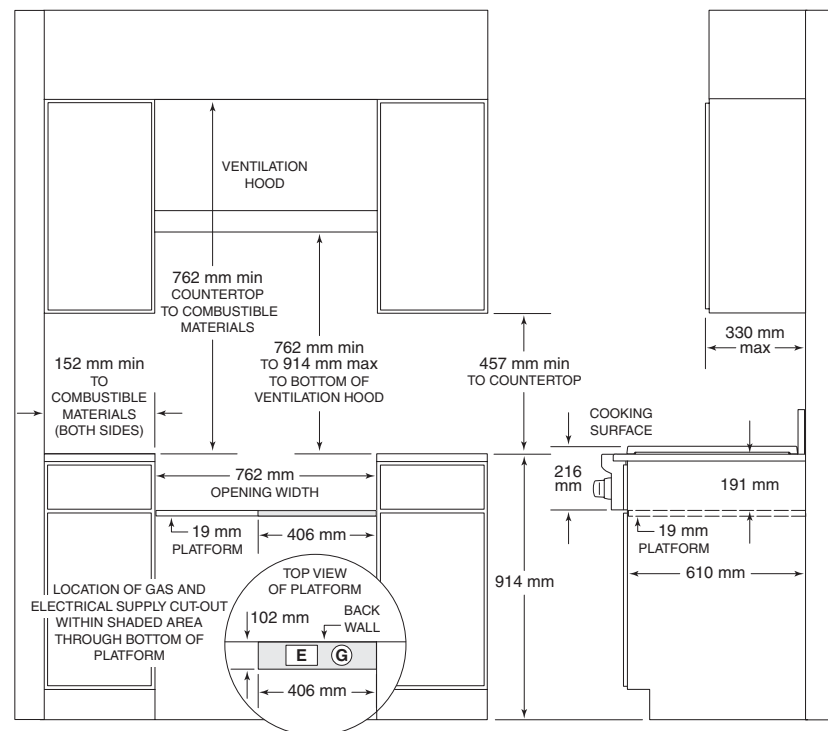
SPECIFICATIONS

762 mm Sealed Burner Rangetop

Overall Width	759 mm
Overall Height (to cooking surface)	216 mm
Overall Depth	724 mm
Opening Width	762 mm
Opening Height (platform to countertop)	191 mm
Opening Depth	1219 mm
Electrical Supply	220-240 V AC 50/60 Hz, 15 amp dedicated circuit
Shipping Weight	73 kg

INSTALLATION SPECIFICATIONS

762 mm Sealed Burner Rangetop



ISLAND INSTALLATIONS: 305 mm MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP- 0 mm TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

762 mm Sealed Burner Rangetops

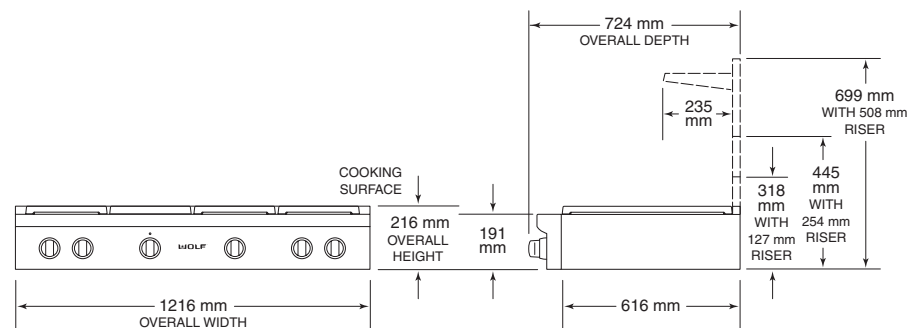
Four Surface Burners ICSRT304

Natural gas model listed; for LP gas add (-LP) to the model number.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

1219 mm Sealed Burner Rangetop

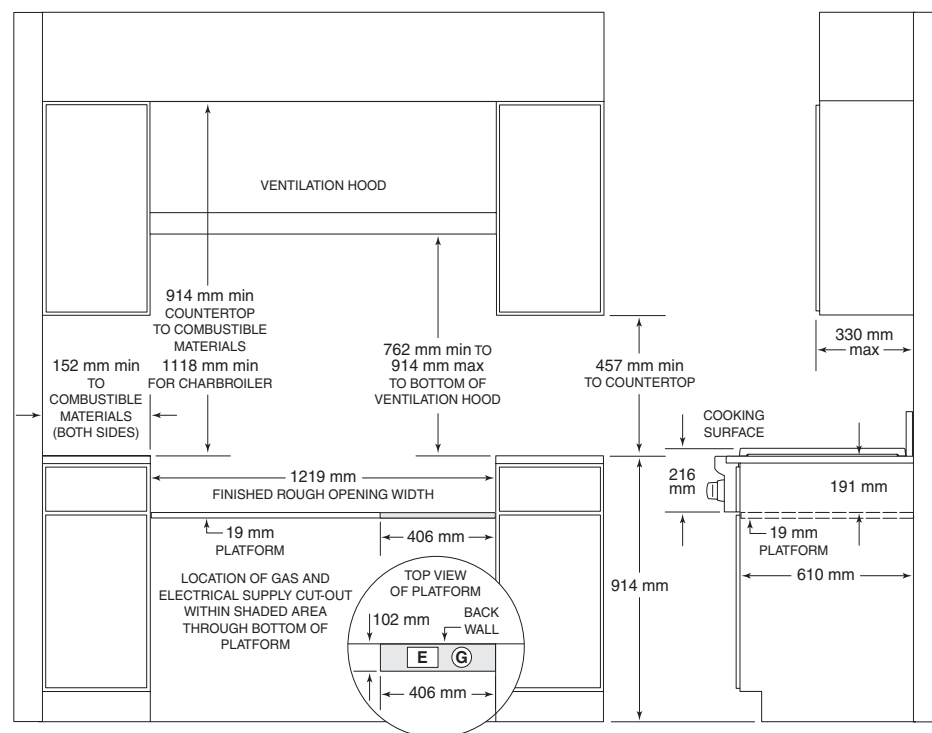
Unit dimensions may vary to ± 3 mm.

SPECIFICATIONS

1219 mm Sealed Burner Rangetop

Overall Width	1216 mm
Overall Height (to cooking surface)	216 mm
Overall Depth	724 mm
Opening Width	1219 mm
Opening Height (platform to countertop)	191 mm
Opening Depth	1219 mm
Electrical Supply	220-240 V AC 50/60 Hz, 15 amp dedicated circuit
Shipping Weight	109-127 kg

INSTALLATION SPECIFICATIONS

1219 mm Sealed Burner Rangetop

ISLAND INSTALLATIONS: 305 mm MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP—0 mm TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

1219 mm Sealed Burner Rangetops**Six Surface Burners**

Charbroiler	ICBSRT486C
Griddle	ICBSRT486G

Four Surface Burners

Charbroiler and Griddle	ICBSRT484CG
French Top	ICBSRT484F

Natural gas models listed; for LP gas add (-LP) to the model number.

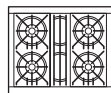
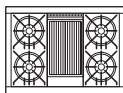
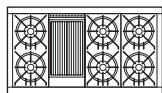
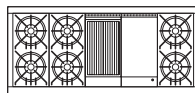
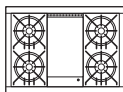
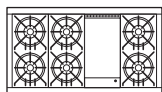
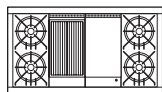
IMPORTANT NOTE: A minimum 254 mm riser is required for charbroiler (C) or griddle (G) models installed against a combustible surface.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.



TOP CONFIGURATIONS

Gas Ranges**IR304****IR364C****IR486C****IR606CG****IR364G****IR486G****IR484CG**

This appliance is certified by
Star-K to meet strict religious
regulations in conjunction with
specific instructions found on
www.star-k.org.

WOLF GAS RANGES

If it looks as if it could be in a restaurant kitchen, well, that's natural. That's precisely where Wolf has spent the past seven decades, perfecting the form, function and sheer durability of our stainless steel gas ranges.

Wolf gas ranges come in 762 mm, 914 mm, 1219 mm and 1524 mm widths, and combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle and (F) French Top.

Advanced standard features such as an infrared oven broiler, convection baking and dual burners along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your gas range will make you and your client look great.

All Wolf gas ranges come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

FEATURES

Natural or LP gas models

Fits standard 610 mm deep cabinets with zero clearance for easy installation

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish

Dual brass burners with automatic reignition at all settings, .1 kW simmer to 4.7 kW high

Porcelain-coated cast iron top grates

Large red control knobs with four position settings and chrome bezels—optional black knobs available

Large-capacity convection oven(s) with infrared broiler, porcelain interior, three adjustable racks, lights and door window

457 mm oven with porcelain interior, two adjustable racks, lights and door window on 1219 mm range

Spring/Damper door system on oven door(s)

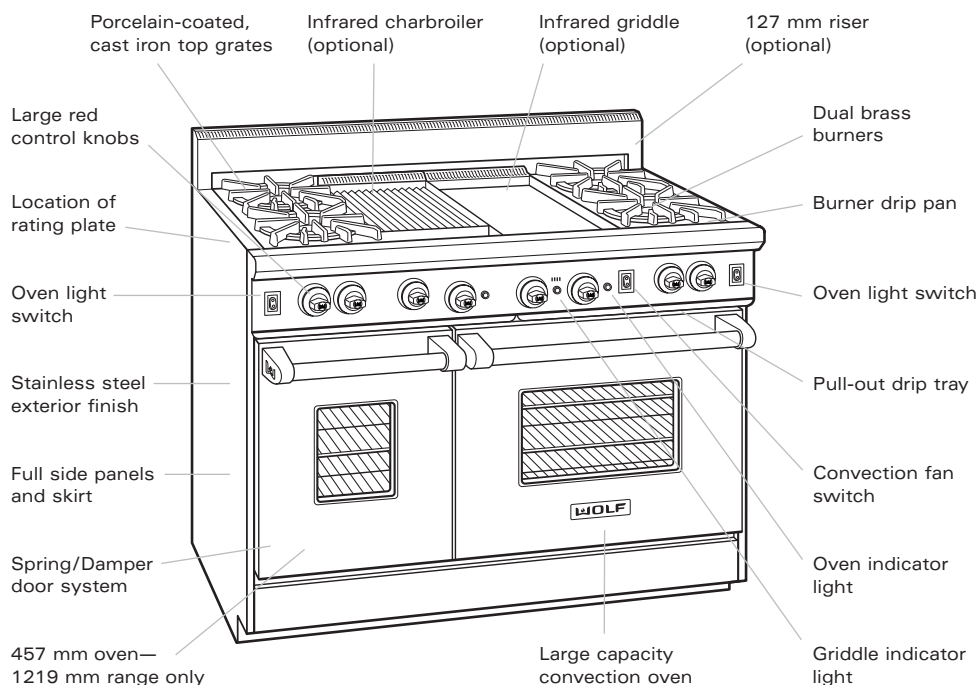
Stainless steel drip tray on ball bearing slides

Adjustable 76 mm stainless steel legs in front and rear casters

Full side panels and skirt

GAS RANGE FEATURES

Model IR484CG shown with 127 mm riser



ACCESSORIES

Gas Ranges

127 mm and 254 mm classic stainless steel risers

508 mm classic stainless steel riser with shelf

Classic stainless steel island trim

Black control knobs—available at no cost

Porcelain-coated, cast iron wok grate

Porcelain-coated, cast iron two-burner S-grate

Hardwood cutting board—griddle models only

Additional oven racks

Accessories are available through your Wolf dealer.



PLANNING INFORMATION

Wolf gas ranges come in 762 mm, 914 mm, 1219 mm and 1524 mm widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas range. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

ELECTRICAL | GAS REQUIREMENTS

International (I) models come with a factory installed transformer and require a 220-240 V AC, 50/60 Hz electrical supply, fused at the correct rating for the unit. The appropriate electrical connection must be provided in accordance with local requirements. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

Wolf gas ranges are designed to operate on natural gas at 12.5 mb WC (water column) pressure or LP (propane) gas at 25 mb WC pressure. The minimum line pressure for natural gas is 17.5 mb WC and 27.4 mb WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 34.9 mb WC; 3.5 kPa.

Wolf recommends the use of a 13 mm I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 19 mm minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all local codes and ordinances when installing your services.

BURNER RATING

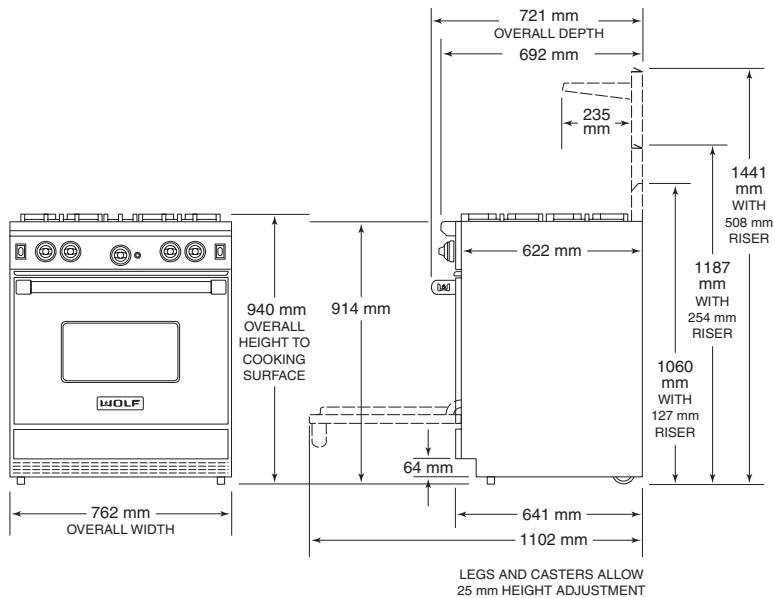
Gas Ranges

Surface Burners	4.7 kW with .1 kW delivered at simmer
Infrared Charbroiler	4.7 kW
Infrared Griddle	5.3 kW
French Top	4.4 kW
Oven Burner (Bake)	8.8 kW
Infrared Oven Broiler	5.3 kW

Refer to the specific model requirements for risers in non-island installations.

OVERALL DIMENSIONS

762 mm Gas Range



Unit dimensions may vary to ± 3 mm.

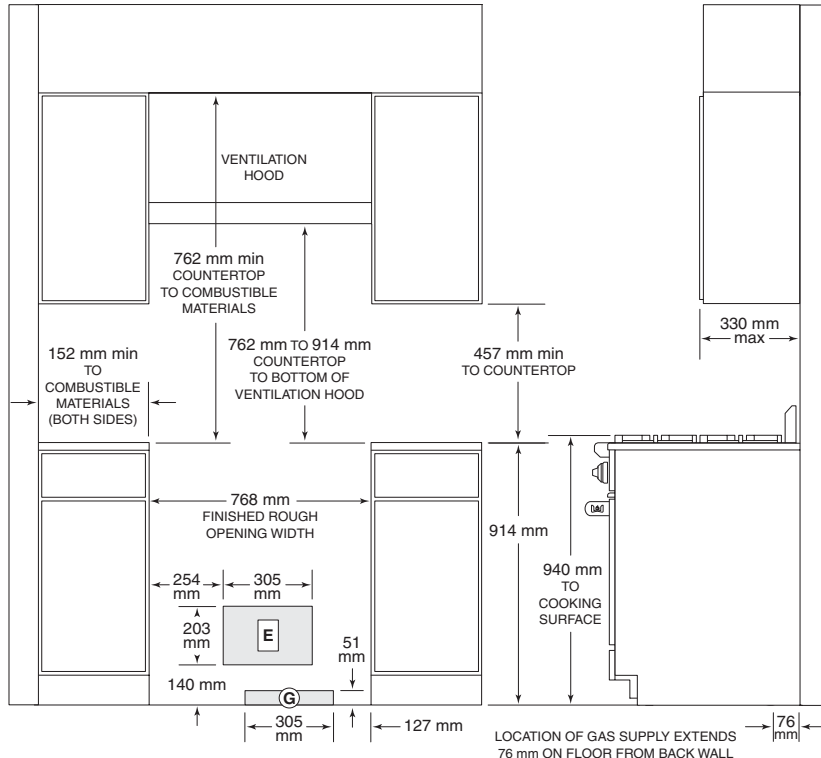
SPECIFICATIONS

762 mm Gas Range

Overall Width	762 mm
Overall Height (to cooking surface)	940 mm
Overall Depth	721 mm
Overall Oven Interior Capacity	125 L
Overall Interior Dim (W x H x D)	610 mm x 473 mm x 432 mm
Usable Interior Dim (W x H x D)	610 mm x 419 mm x 432 mm
Opening Width	768 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Power Cord	1.8 m 3-prong
Shipping Weight	147 kg

INSTALLATION SPECIFICATIONS

762 mm Gas Range



ISLAND INSTALLATIONS: 305 mm MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0 mm TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

762 mm Gas Range

Four Surface
Burners IR304

Natural gas model listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: A minimum 127 mm riser is required when installing a 762 mm gas range against a combustible surface.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.



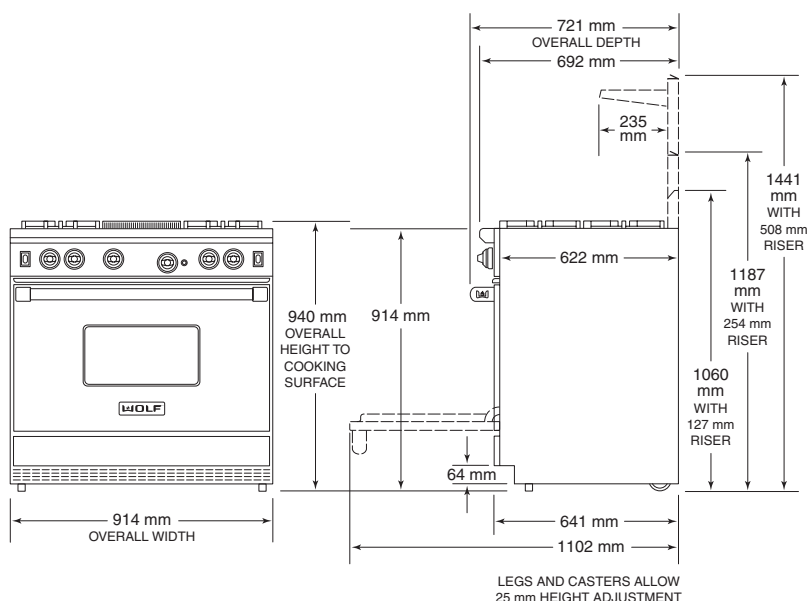
OVERALL DIMENSIONS

914 mm Gas Range

SPECIFICATIONS

914 mm Gas Range

Overall Width	914 mm
Overall Height (to cooking surface)	940 mm
Overall Depth	721 mm
Overall Oven Interior Capacity	156 L
Overall Interior Dim (W x H x D)	762 mm x 473 mm x 432 mm
Usable Interior Dim (W x H x D)	762 mm x 419 mm x 432 mm
Opening Width	921 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Power Cord	1.8 m 3-prong
Shipping Weight	202-213 kg



Unit dimensions may vary to ± 3 mm.

MODEL OPTIONS

914 mm Gas Range**Four Surface Burners**

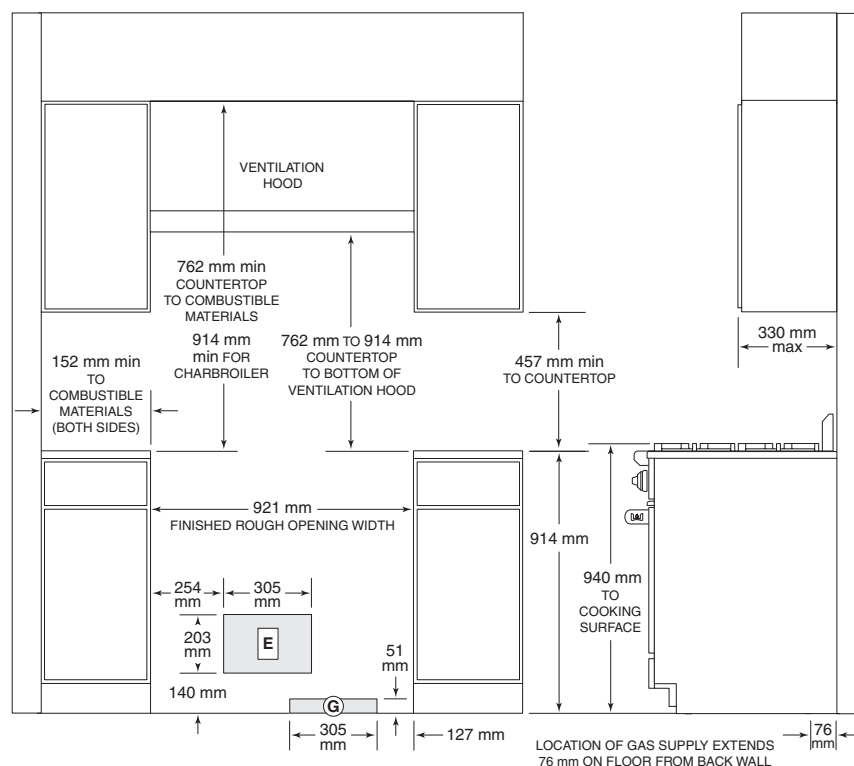
Charbroiler **IR364C**

Griddle **IR364G**

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: A
minimum 254 mm riser is
required when installing a gas
range with a charbroiler or
griddle against a combustible
surface.

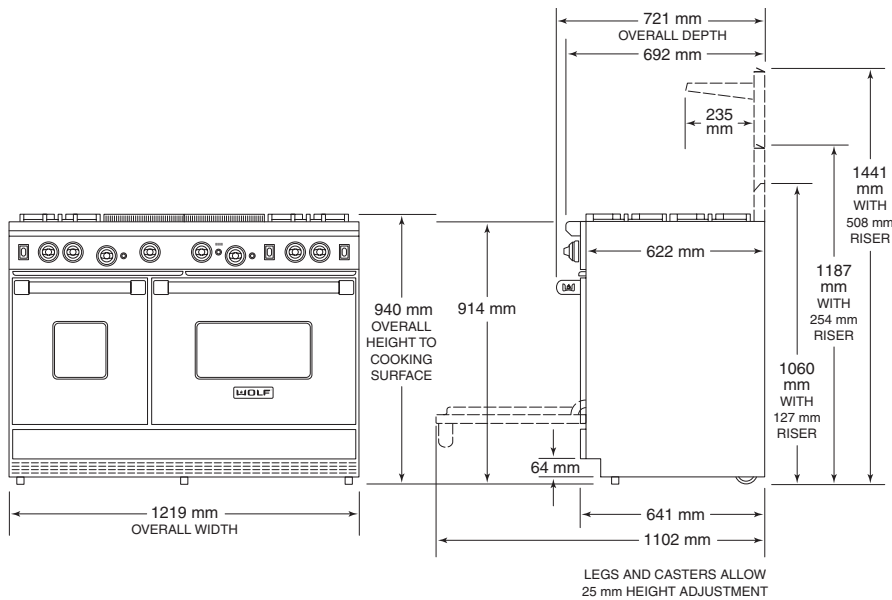
INSTALLATION SPECIFICATIONS

914 mm Gas Range

ISLAND INSTALLATIONS: 305 mm MINIMUM CLEARANCE FROM BACK
OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP –
0 mm TO NON-COMBUSTIBLE MATERIALS

OVERALL DIMENSIONS

1219 mm Gas Range



Unit dimensions may vary to ± 3 mm.

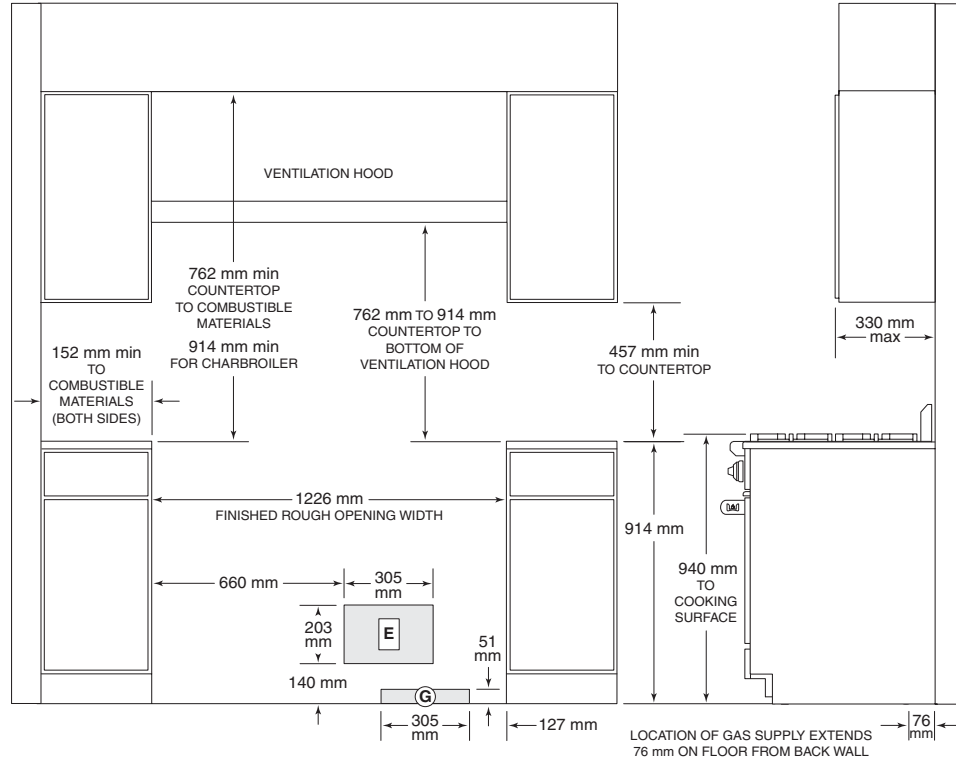
SPECIFICATIONS

1219 mm Gas Range

Overall Width	1219 mm
Overall Height (to cooking surface)	940 mm
Overall Depth	721 mm
Large Oven—	
Overall Interior Cap	125 L
Overall Interior Dim (W x H x D)	610 mm x 473 mm x 432 mm
Usable Interior Dim (W x H x D)	610 mm x 419 mm x 432 mm
Small Oven—	
Overall Interior Cap	71 L
Overall Interior Dim (W x H x D)	343 mm x 473 mm x 432 mm
Usable Interior Dim (W x H x D)	343 mm x 419 mm x 432 mm
Opening Width	1226 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Power Cord	1.8 m 3-prong
Shipping Weight	295-340 kg

INSTALLATION SPECIFICATIONS

1219 mm Gas Range



ISLAND INSTALLATIONS: 305 mm MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0 mm TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

1219 mm Gas Range

Six Surface Burners

Charbroiler	IR486C
Griddle	IR486G

Four Surface Burners

Charbroiler and Griddle	IR484CG
-------------------------	---------

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 254 mm riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

Unit dimensions may vary to ± 3 mm.

ISLAND INSTALLATIONS: 305 mm MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0 mm TO NON-COMBUSTIBLE MATERIALS

WOLF GAS RANGETOPS

If you want to offer a more professional look to your client's kitchen and still use a cooktop, look to the rangetops from Wolf. They offer you that commercial look but give you flexibility to use the ovens in other locations in the kitchen. In fact, the Wolf framed ovens would be a beautiful complement to these cooking instruments.

Wolf gas rangetops come in 914 mm and 1219 mm widths and are available in natural or LP gas, with your choice of several top configurations. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle and (F) French Top.

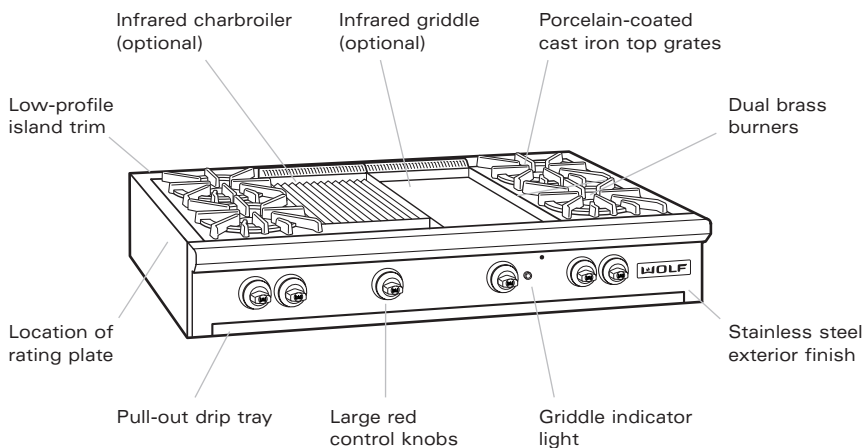
Choose from four or six dual burners or consider the Wolf exclusive infrared charbroiler, infrared griddle or French Top for the ultimate in restaurant cooking in the home.

The dual burners can produce 4.7 kW for professional cooking heat or as little as .1 kW for those delicate sauces.

All Wolf gas rangetops come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

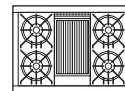
GAS RANGETOP FEATURES

Model IRT484CG shown with island trim

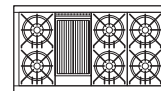


TOP CONFIGURATIONS

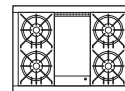
Gas Rangetops



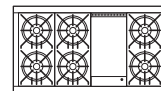
IRT364C



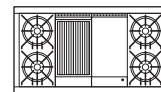
IRT486C



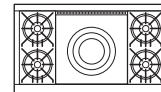
IRT364G



IRT486G



IRT484CG



IRT484F

ACCESSORIES

Gas Rangetops

267 mm classic stainless steel riser

Classic stainless steel island trim

Black control knobs—available at no cost

Porcelain-coated, cast iron wok grate

Porcelain-coated, cast iron two-burner S-grate

Hardwood cutting board—griddle models only

Accessories are available through your Wolf dealer.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

FEATURES

Natural or LP gas models

Fits standard 610 mm deep cabinets with zero clearance for easy installation

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish

Dual brass burners with automatic reignition at all settings, .1 kW simmer to 4.7 kW high

Porcelain-coated cast iron top grates

Large red control knobs with four position settings and chrome bezels—optional black knobs available

Stainless steel drip tray on ball bearing slides

PLANNING INFORMATION

Wolf gas rangetops come in 914 mm and 1219 mm widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas rangetop. We have minimized the information contained in the illustrations, concentrating on the critical information you need to plan your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas rangetop to avoid fires or damage to adjacent cabinetry or kitchen equipment. Follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of gas rangetop.

International (I) models come with a factory installed transformer and require a 220-240 V AC, 50/60 Hz electrical supply, fused at the correct rating for the unit. The appropriate electrical connection must be provided in accordance with local requirements. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas rangetops are designed to operate on natural gas at 12.5 mb WC (water column) pressure or LP (propane) gas at 25 mb WC pressure. The minimum line pressure for natural gas is 17.5 mb WC and 27.4 mb WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 34.9 mb WC; 3.5 kPa.

Wolf recommends the use of a 13 mm I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 19 mm minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

The platform for the rangetop must be 19 mm thick and include a cut-out at the right rear for gas supply and electrical connections.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

You must follow all local codes and ordinances when installing your services.

BURNER RATING

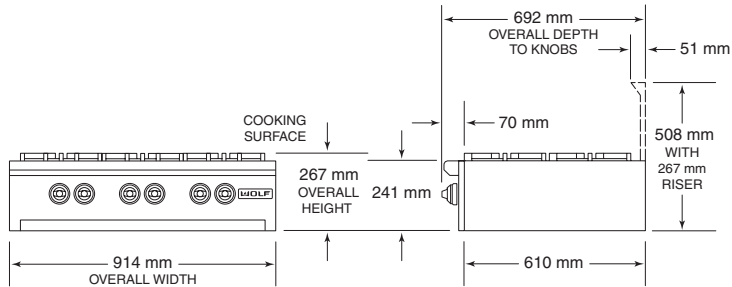
Gas Rangetops

Surface Burners	4.7 kW with .1 kW delivered at simmer
Infrared Charbroiler	4.7 kW
Infrared Griddle	5.3 kW
French Top	4.4 kW

Refer to the specific model requirements for risers in non-island installations.

OVERALL DIMENSIONS

914 mm Gas Rangetop



SPECIFICATIONS

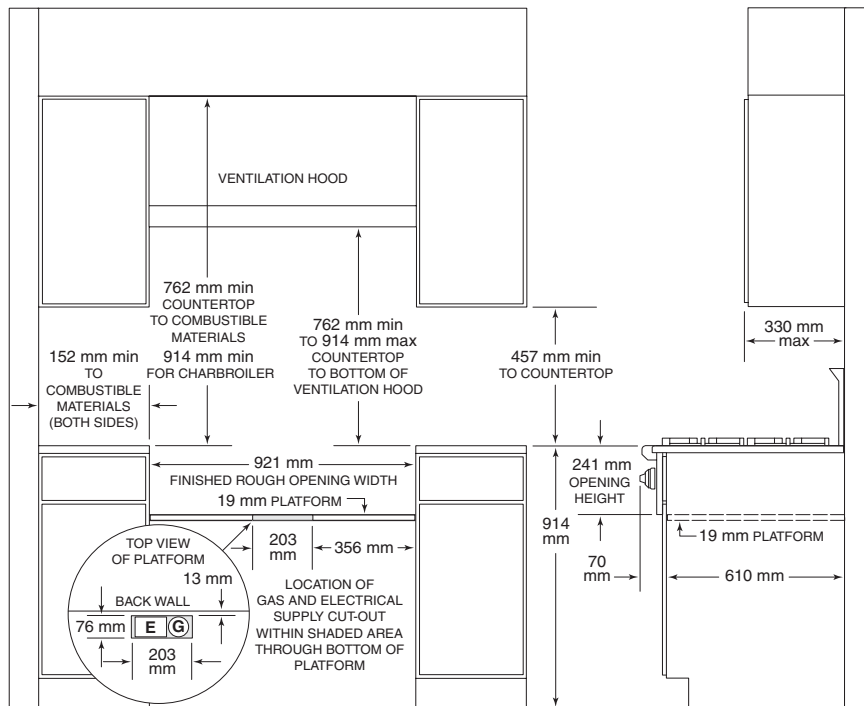
914 mm Gas Rangetop

Overall Width	914 mm
Overall Height (to cooking surface)	267 mm
Overall Depth	692 mm
Opening Width	921 mm
Opening Height (platform to countertop)	241 mm
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Power Cord	1.8 m 3-prong
Shipping Weight	86-100 kg

Unit dimensions may vary to ± 3 mm.

INSTALLATION SPECIFICATIONS

914 mm Gas Rangetop



ISLAND INSTALLATIONS: 305 mm MINIMUM
CLEARANCE FROM BACK OF RANGETOP TO
COMBUSTIBLE REAR WALL ABOVE COUNTERTOP—
0 mm TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

914 mm Gas Rangetop

Four Surface Burners

Charbroiler **IRT364C**

Griddle **IRT364G**

Natural gas models listed;
for LP gas add (-LP) to the
model number.

IMPORTANT NOTE: In non-
island applications, a riser is
required when installing a
914 mm gas rangetop against
a combustible surface.

INSTALLATION

Refer to installation
instructions shipped with
each Wolf product for
detailed specifications.

1219 mm Gas Rangetop

Technical drawing of the built-in oven showing front and side views with dimensions:

- Front View Dimensions:**
 - Overall Width: 1219 mm
 - Overall Height: 267 mm
 - Height from floor to top of oven body: 241 mm
 - Cooking Surface: Indicated by a downward arrow.
- Side View Dimensions:**
 - Overall Depth to Knobs: 692 mm
 - Knob Projection: 70 mm
 - Height from floor to top of oven body: 508 mm
 - Riser Height: 267 mm
 - Overall Depth to the back of the oven body: 610 mm

VENTILATION HOOD

762 mm min COUNTERTOP TO COMBUSTIBLE MATERIALS

152 mm min TO COMBUSTIBLE MATERIALS (BOTH SIDES)

914 mm min FOR CHARBROILER

762 mm min TO 914 mm max COUNTERTOP TO BOTTOM OF VENTILATION HOOD

457 mm min TO COUNTERTOP

330 mm max

1226 mm FINISHED ROUGH OPENING WIDTH

19 mm PLATFORM

241 mm OPENING HEIGHT

914 mm

70 mm

610 mm

19 mm PLATFORM

TOP VIEW OF PLATFORM

76 mm

13 mm

BACK WALL

406 mm

LOCATION OF GAS AND ELECTRICAL SUPPLY CUT-OUT WITHIN SHADED AREA THROUGH BOTTOM OF PLATFORM

E G

56

WOLF E SERIES COOKTOP HOODS

Behind the contemporary lines of the Wolf E Series cooktop hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Wall-mount hoods in three widths and island hood are available in classic stainless steel.

E Series cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops and integrated modules.

FEATURES

Classic stainless steel finish

Internal and remote blower options

Front-mounted electronic controls with digital indicator

Heavy-duty stainless steel construction

Four-speed blower control

Filter clean indicator lets you know when the filter needs cleaning

Delay-off feature automatically turns unit off

Sealed halogen lighting with three settings

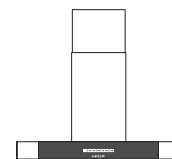
Stainless steel filter cover with dishwasher-safe aluminum mesh filter

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

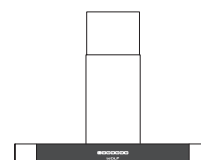
Hood can be ducted to the outside or non-ducted using a charcoal filter (internal blower (I) models only)

Transition with back draft damper included

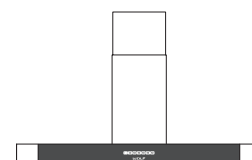
Fits 2.4 m to 2.7 m ceilings



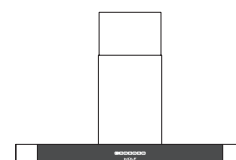
Model ICTEWH30I



Model ICTEWH36I



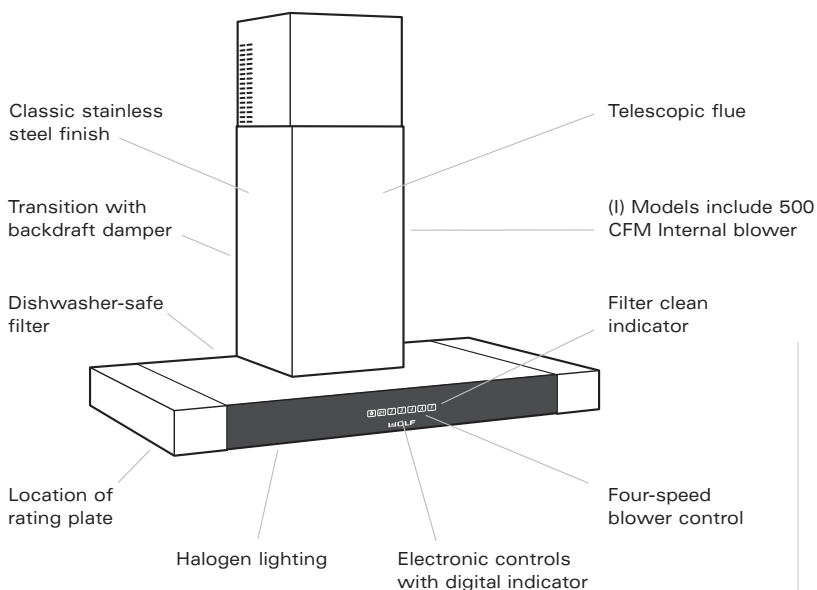
Model ICTEWH45I



Model ICTEIH42I

WOLF E SERIES COOKTOP HOOD FEATURES

Model ICTEWH36I shown



MODEL OPTIONS

E Series Cooktop Hoods

Wall Hoods

762 mm Width ICTEWH30I*

914 mm Width ICTEWH36I
ICTEWH36I*

1143 mm Width ICTEWH45I*

Island Hood ICTEIH42I*

*500 CFM internal blower included.

PLANNING INFORMATION

Wolf E Series cooktop wall hoods are 450 mm deep and come in 762 mm, 914 mm and 1143 mm widths. The island hood is 1067 mm wide by 550 mm deep. (I) models include a 500 CFM internal blower.

IMPORTANT NOTE: E Series cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops along with integrated modules, and should be at least as wide as the cooking surface.

Wolf E Series cooktop wall and island hoods come with a telescopic flue that allows you to reach a ceiling height of 2.4 m to 2.7 m with a finished look.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for cooktop wall and island hoods. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

Installation of the cooktop wall or island hood should be 650 mm to 760 mm from the bottom of the hood to the countertop.

ELECTRICAL REQUIREMENTS

Wolf E Series cooktop wall and island hoods require a separate, grounded 220-240 V AC, 50/60 Hz power supply with a dedicated 15 amp circuit. Placement of the electrical supply is not critical, as long as it is accessible.

Locate electrical within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all local codes and ordinances when installing your service.

ACCESSORIES

E Series Cooktop Hoods

Internal and remote blower assemblies

Charcoal filters for non-ducted applications (internal blower (I) models only)

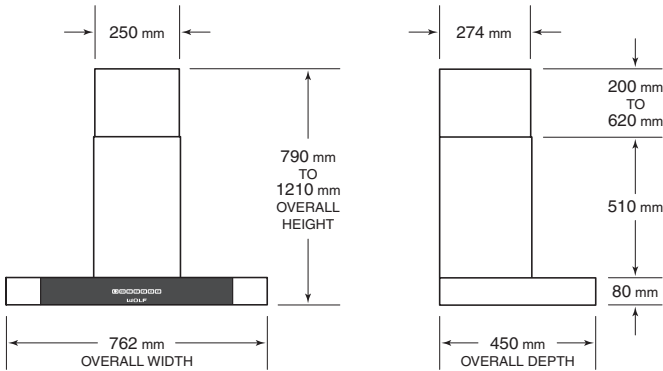
Accessories are available through your Wolf dealer.



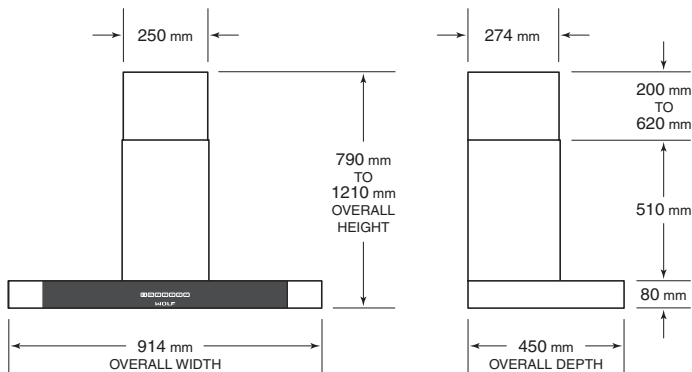
OVERALL DIMENSIONS

E Series Cooktop Wall Hoods

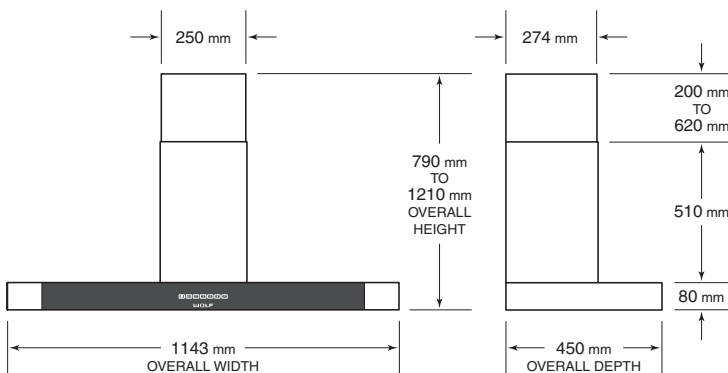
Model ICTEWH30I



Models ICTEWH36 and ICTEWH36I

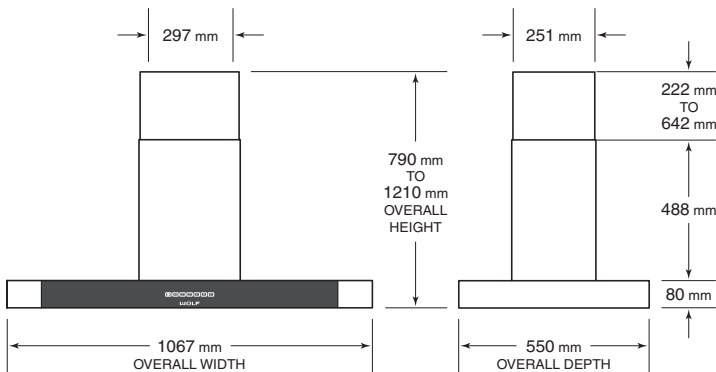


Model ICTEWH45



OVERALL DIMENSIONS

E Series Cooktop Island Hood — Model ICTEIH42



SPECIFICATIONS

Model ICTEWH30I

Hood Type	Wall Hood
Overall Width	762 mm
Overall Height (excluding chimney)	80 mm
Overall Height (including chimney)	790 mm
Maximum Height (full extension)	1210 mm
Overall Depth	450 mm
Bottom of Hood to Countertop	650 mm to 760 mm
Duct Size	150 mm Round
Discharge	Vertical
Internal Blower	500 CFM included
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	18 kg

SPECIFICATIONS

Models ICTEWH36 and ICTEWH36I

Hood Type	Wall Hood
Overall Width	914 mm
Overall Height (excluding chimney)	80 mm
Overall Height (including chimney)	790 mm
Maximum Height (full extension)	1210 mm
Overall Depth	450 mm
Bottom of Hood to Countertop	650 mm to 760 mm
Duct Size	150 mm Round
Discharge	Vertical
Internal Blower	500 CFM included with Model ICTEWH36I
Blower Options	Contact your Wolf dealer
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	21 kg

**Blower options vary with the cooking surface. Refer to the cooktop ventilation recommendations on pages 68-69.*



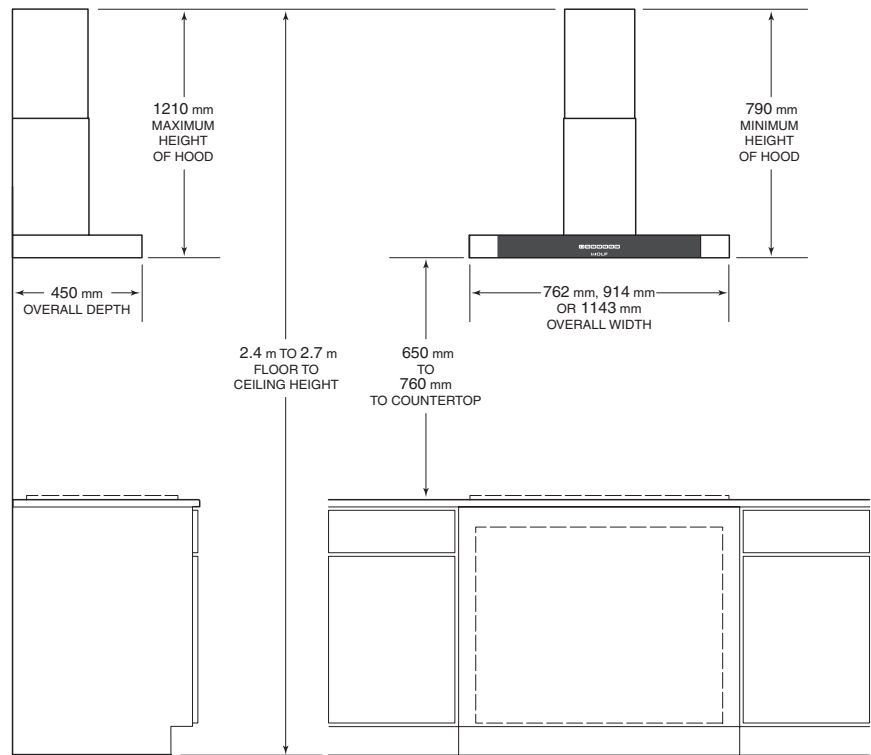
INSTALLATION SPECIFICATIONS

E Series Cooktop Wall Hoods

SPECIFICATIONS

Model ICTEWH45I

Hood Type	Wall Hood
Overall Width	1143 mm
Overall Height (excluding chimney)	80 mm
Overall Height (including chimney)	790 mm
Maximum Height (full extension)	1210 mm
Overall Depth	450 mm
Bottom of Hood to Countertop	650 mm to 760 mm
Duct Size	150 mm Round
Discharge	Vertical
Internal Blower	500 CFM included
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	26 kg

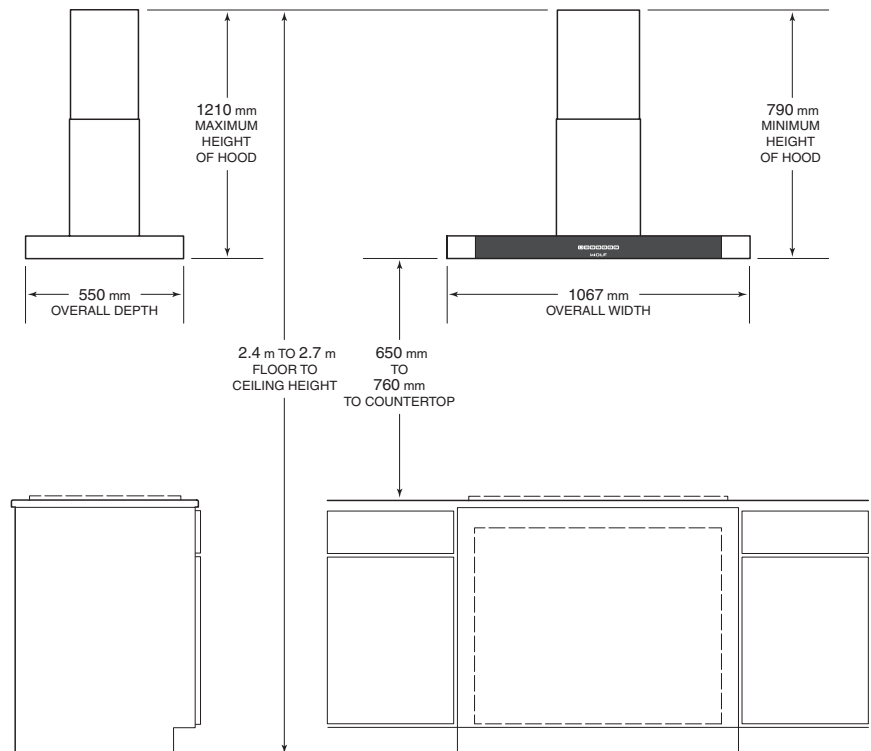


SPECIFICATIONS

Model ICTEIH42I

Hood Type	Island Hood
Overall Width	1067 mm
Overall Height (excluding chimney)	80 mm
Overall Height (including chimney)	790 mm
Maximum Height (full extension)	1210 mm
Overall Depth	550 mm
Bottom of Hood to Countertop	650 mm to 760 mm
Duct Size	150 mm Round
Discharge	Vertical
Internal Blower	500 CFM included
Electrical Supply	220-240 V AC, 50/60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	32 kg

INSTALLATION SPECIFICATIONS

E Series Cooktop Island Hood

BLOWER CONSIDERATIONS

Except for Model ICTEWH36, which is shipped without a blower assembly, E Series cooktop hoods include a 500 CFM internal blower. Wolf internal and remote blowers are available for Model ICTEWH36. Models with an internal blower can also use the charcoal filter if the hood will not be ducted to the outside. Charcoal filters are available as a sales accessory. Contact your local Wolf dealer for more information on remote blowers and charcoal filters.

For Model ICTEWH36, the blower will vary in size when ducted to the outside. Blower size is dictated by the cooking surface, the volume of air to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

A remote-mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely. All remote blowers will require a transition to a 254 mm duct.

DUCTING CONSIDERATIONS

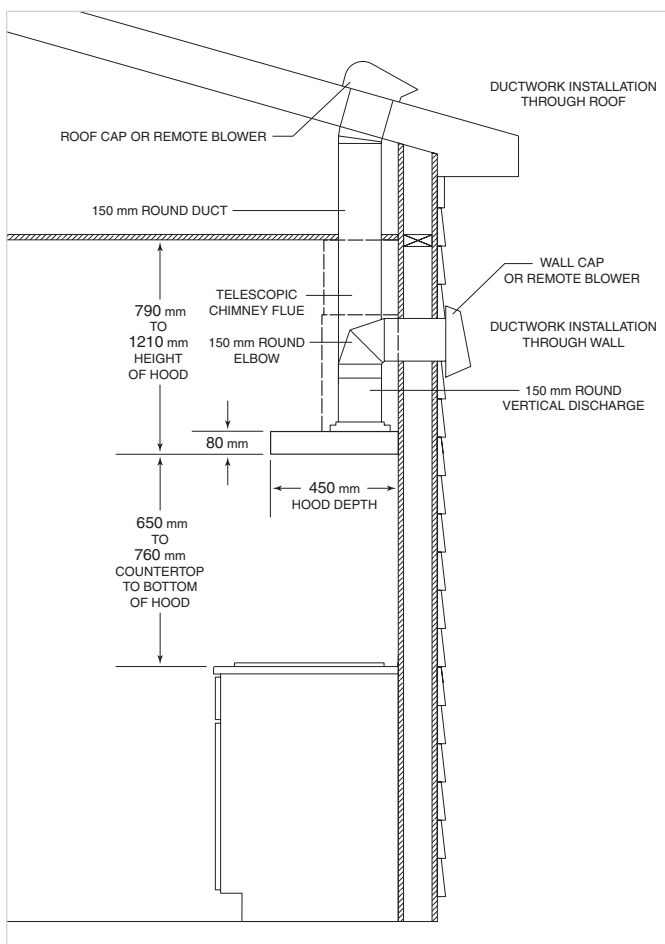
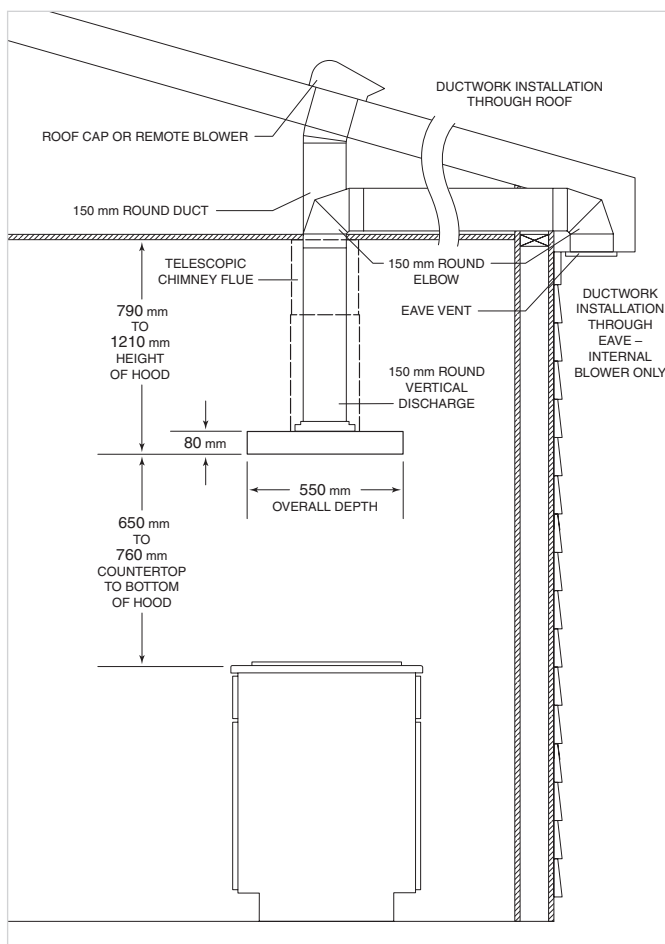
IMPORTANT NOTE: E Series cooktop hoods can be ducted to the outside or using a sales accessory charcoal filter, in a non-ducting installation (internal blower (I) models only).

Wolf cooktop wall and island hoods have an 150 mm round vertical discharge. Ducting can run through the roof, external wall or eave. Ducting through an eave requires an internal blower. Refer to the illustrations below.

E Series cooktop wall and island hoods will operate most efficiently when ductwork does not exceed 15 m in length.

Local building codes may require the use of make-up air. Consult your local HVAC professional for specific requirements in your area.

DUCTING CONSIDERATIONS

E Series Cooktop Wall Hoods*E Series Cooktop Island Hood*

WOLF DOWNDRAFT SYSTEMS

The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter. The control module and top cover are available in classic stainless steel.

Wolf downdraft systems come in 762 mm, 914 mm and 1143 mm widths and are recommended for use with Wolf framed electric cooktops, gas cooktops and integrated modules.

IMPORTANT NOTE: Wolf downdraft ventilation systems are not recommended for use with the electric grill, steamer and fryer modules.

A downdraft can be used with sealed burner rangetop Model ICBST304. An accessory trim kit is necessary for this installation. Contact your Wolf dealer for details.

FEATURES

Classic stainless steel control module and top cover

Remote-mounted control module

Internal, in-line and remote blower options

Three-speed blower control

Filter clean timer lets you know when the filter needs cleaning

Delay-off feature automatically turns unit off after five minutes, chimney remains up

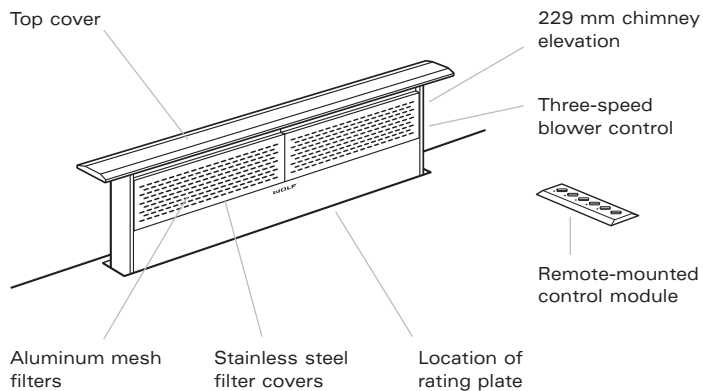
Stainless steel filter cover with dishwasher-safe aluminum mesh filter

LED indicators

Downdraft control kit, available as a sales accessory for Models DD30 and DD36 (included with Model DD45)—includes control module, top cover, mounting brackets, RJ45 connector and mounting hardware

DOWNDRAFT SYSTEM FEATURES

Model DD36 shown



MODEL OPTIONS

*Downdraft Systems***(I) Models**

500 CFM internal blower included

762 mm Width	DD30I
914 mm Width	DD36I
1143 mm Width	DD45I

(R) Models

Remote blower required

762 mm Width	DD30R
914 mm Width	DD36R
1143 mm Width	DD45R

CONTROL KIT OPTIONS

*Downdraft Systems***Model DD30I / DD30R**

Classic **DD30CONTROL/S**

Model DD36I / DD36R

Classic **DD36CONTROL/S**

Control module and top cover have the stainless steel finish. Control kits also include mounting brackets, RJ45 connector and hardware and are ordered and shipped as sales accessories for Models DD30 and DD36. Control kit components are included with Model DD45.

ACCESSORIES

Downdraft Systems

Bracket supports for installation of two integrated modules with 762 mm downdraft

SRT/Downdraft trim kit for sealed burner rangetop Model ICBST304

Transitions in various sizes

Accessories are available through your Wolf dealer.

PLANNING INFORMATION

Wolf downdraft ventilation systems are available in 762 mm, 914 mm and 1143 mm widths. The downdraft should be at least as wide as the cooking surface.

Downdraft Model DD30 will fit most 762 mm wide cabinets, Model DD36 will fit most 914 mm wide cabinets and Model DD45 will fit most 1156 mm wide cabinets. It is recommended that oversized cabinets be used for easier installation. Cabinet backs may need to be removed.

IMPORTANT NOTE: To install a downdraft system and a Wolf cooktop, you must allow for a minimum 638 mm flat counter space from front to back. A countertop with a raised lip and/or backsplash may not allow enough space for proper installation. 60 mm of flat countertop is required behind the cooktop and 44 mm is necessary between the back edge of the cooktop and inside of cabinet back.

IMPORTANT NOTE: This appliance must be used with a Wolf-approved control module and top cover.

The remote-mounted control module is available as a sales accessory for Models DD30 and DD36 and is included with Model DD45. Installation of the control module must be within 3 m of the downdraft assembly and a minimum of 102 mm from the outer edge of cooktop element or burner. You will be required to drill three holes and connect the downdraft to the control module with the provided wire.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for downdraft ventilation systems. Also refer to the cooktop ventilation recommendations on pages 68–69.

If a Model DD30 is installed in combination with two integrated modules, an integrated module support for downdraft ventilation is required. Contact your Wolf dealer for information on accessory components.

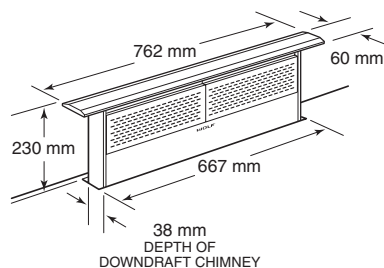
INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

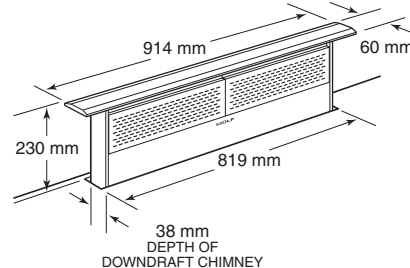
OVERALL DIMENSIONS

Downdraft Systems

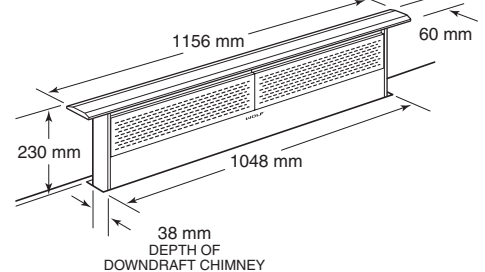
Models DD30I / DD30R



Models DD36I / DD36R



Models DD45I / DD45R





INSTALLATION SPECIFICATIONS

Downdraft Systems

SPECIFICATIONS

Models DD30I / DD30R

Overall Width	762 mm
Overall Height (above countertop)	230 mm
Overall Depth	60 mm
Duct Size (DD30I)	83 mm x 254 mm
Duct Size (DD30R)	83 mm x 356 mm
Discharge	Adjustable
Blower (DD30I)	500 CFM Internal
Blower Options* (DD30R)	1100 CFM In-Line, 900, 1200 or 1500 CFM Remote
Electrical Supply	220-240 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	.8 m 3-prong
Shipping Weight	34 kg

SPECIFICATIONS

Models DD36I / DD36R

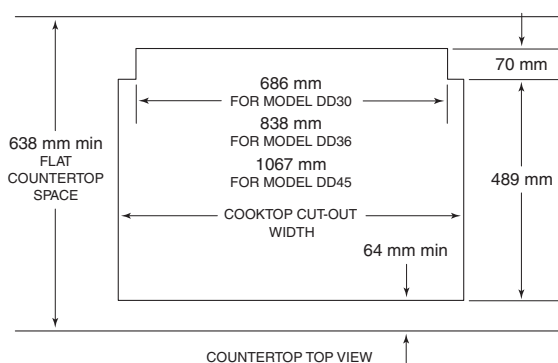
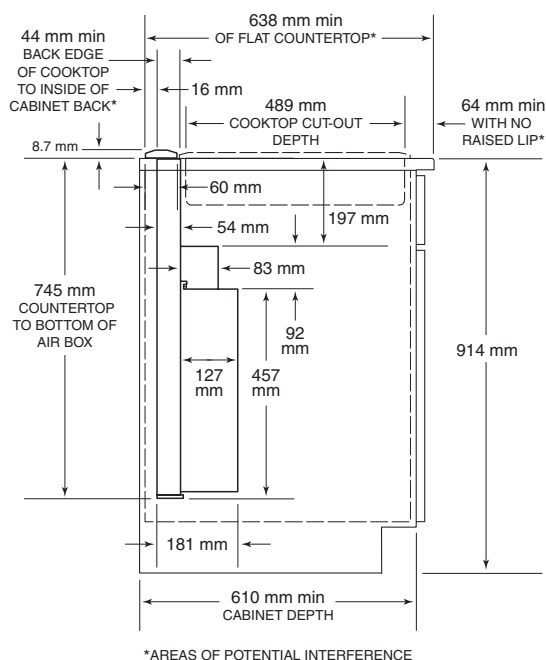
Overall Width	914 mm
Overall Height (above countertop)	230 mm
Overall Depth	60 mm
Duct Size (DD36I)	83 mm x 254 mm
Duct Size (DD36R)	83 mm x 356 mm
Discharge	Adjustable
Blower (DD36I)	500 CFM Internal
Blower Options* (DD36R)	1100 CFM In-Line, 900, 1200 or 1500 CFM Remote
Electrical Supply	220-240 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	.8 m 3-prong
Shipping Weight	36 kg

SPECIFICATIONS

Models DD45I / DD45R

Overall Width	1156 mm
Overall Height (above countertop)	230 mm
Overall Depth	60 mm
Duct Size (DD45I)	83 mm x 254 mm
Duct Size (DD45R)	83 mm x 356 mm
Discharge	Adjustable
Blower (DD45I)	500 CFM Internal
Blower Options* (DD45R)	1100 CFM In-Line, 900, 1200 or 1500 CFM Remote
Electrical Supply	220-240 V AC, 60 Hz 15 amp dedicated circuit
Power Cord	.8 m 3-prong
Shipping Weight	39 kg

**Refer to the cooktop ventilation
recommendations on pages 68-69.*



ELECTRICAL REQUIREMENTS

Wolf downdraft ventilation systems require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the .8 m power cord. The specific location of the outlet is not critical as long as it is within reach of the power cord that is located midway, top and bottom, on the right side of the downdraft.

IMPORTANT NOTE: If Model DD30 is to be installed in a 762 mm wide cabinet, Model DD36 in a 914 mm wide cabinet or Model DD45 in a 1156 mm wide cabinet, the electrical outlet cannot be located on the back wall of the cabinet. The outlet may be placed in adjacent cabinetry.

Locate electrical within the shaded area shown in the Installation Specifications illustrations.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all local codes and ordinances when installing your service.

BLOWER CONSIDERATIONS

Except for Models DD30I, DD36I and DD45I, which include a 500 CFM internal blower, Wolf downdrafts are shipped without the blower assembly. In-line and remote blower assemblies are available. The blower will vary in size and is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

Wolf downdraft ventilation systems are designed for use with 83 mm x 254 mm ductwork for Models DD30I, DD36I and DD45I and 83 mm x 356 mm ductwork for Models DD30R, DD36R and DD45R. Each can be transitioned to 203 mm or 254 mm round ductwork.

A remote-mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely.

IMPORTANT NOTE: Install this downdraft system only with a Wolf blower.

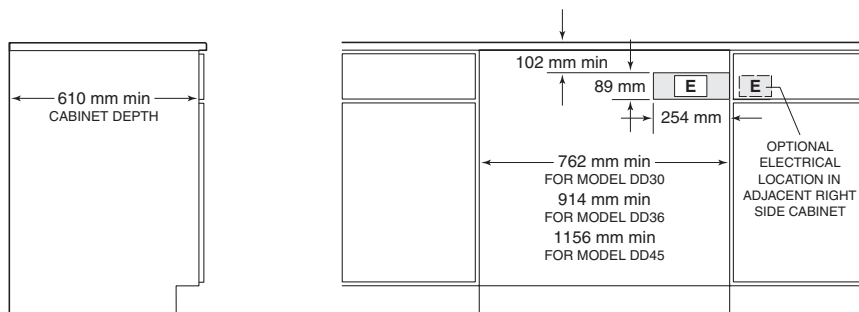
Refer to the cooktop ventilation recommendations on pages 68–69.

INSTALLATION

Refer to installation instructions shipped with each Wolf product for detailed specifications.

INSTALLATION SPECIFICATIONS

Location of Electrical Supply



IMPORTANT NOTE: Certain installations may require that the electrical supply be placed in an adjacent cabinet within reach of the power cord. Choose the location shown in the illustration that best suits your installation.

DUCTING CONSIDERATIONS

Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles. Three different discharge locations are available with side-to-side adjustment for accurate alignment of ductwork. Refer to the illustration below for discharge location and adjustment.

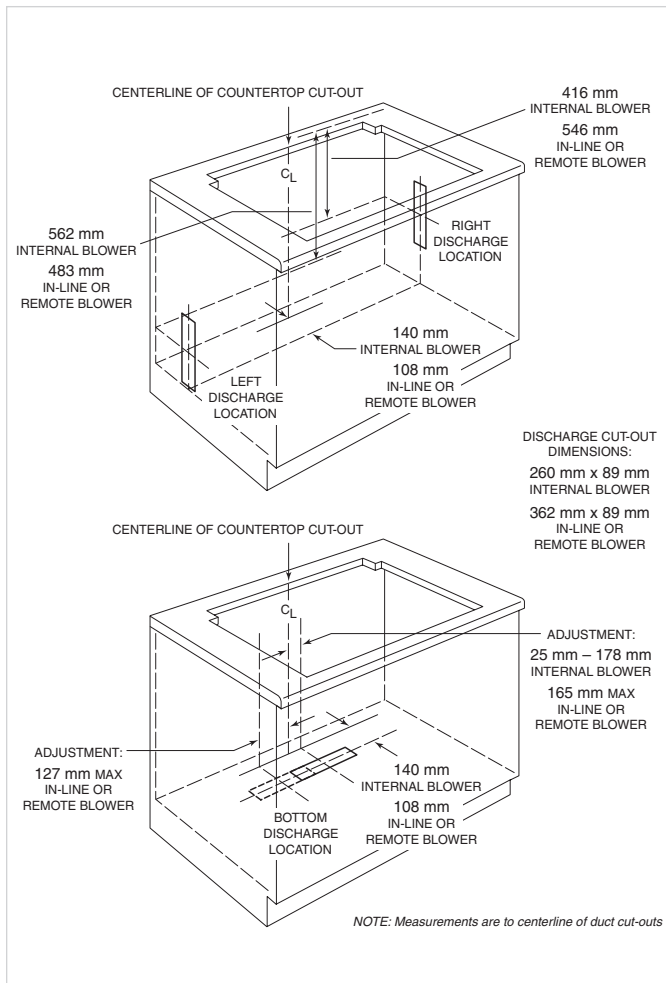
IMPORTANT NOTE: All Wolf downdraft systems must be vented to the outside. Use only metal ductwork.

For best performance, 254 mm round ductwork is recommended. The downdraft will operate most efficiently when ductwork does not exceed 12 m in length.

Choose the ducting option that allows the shortest length of ductwork and a minimum number of elbows and transitions. Refer to the illustration below for ducting options.

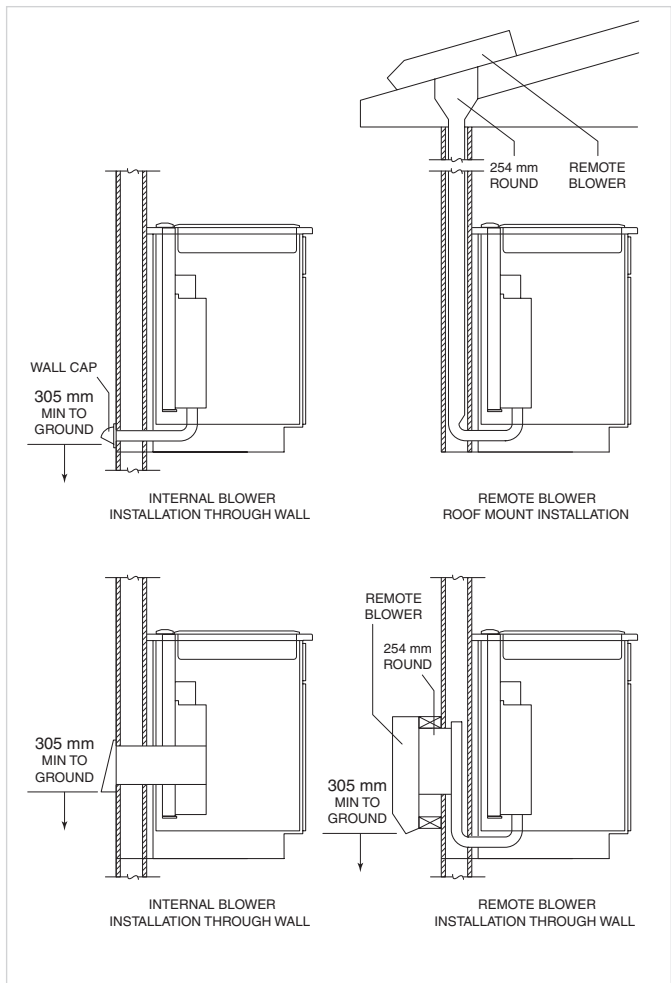
DISCHARGE LOCATION

Downdraft Systems



DUCTING OPTIONS

Downdraft Systems



WOLF BLOWER ASSEMBLIES

A ventilation system must include a blower assembly. An internal, in-line or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements and homeowner preferences. Internal, in-line and remote blower assemblies are available as sales accessories through your Wolf dealer.

Internal blowers are mounted inside the hood canopy or downdraft blower box.

Wolf in-line blowers are mounted between the downdraft and the exterior of the home. Ducting runs from the downdraft and connects to the blower. More ducting is attached to the other side of the blower and runs to the exterior of the home. An in-line blower is a good option for those who do not want the blower mounted inside the downdraft but cannot, or prefer not to, mount a remote blower on the exterior of the home.

Remote blowers can be mounted on the roof or, in some cases, on an exterior wall. A remote-mounted blower will minimize the amount of blower noise but will not eliminate the noise completely.

Wolf internal, in-line and remote blowers are for use with Wolf downdraft systems.

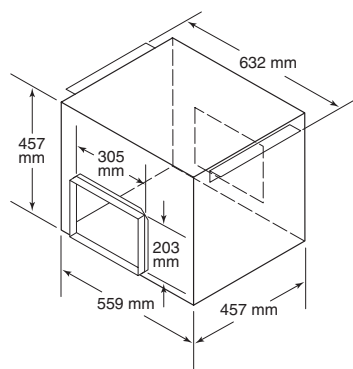
Cooktop ventilation recommendation charts on pages 68–69 provide minimum CFM recommendations according to the cooking appliance and ventilation system used and blower options for each specific downdraft.

Refer to the illustrations below for dimensions of Wolf in-line and remote blowers. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on our website, wolfappliance.com.

ACCESSORIES

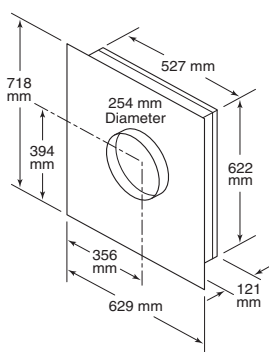
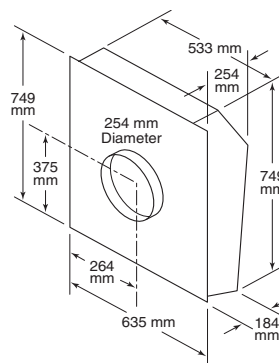
Blower assemblies are available through your Wolf dealer.

IN-LINE BLOWER

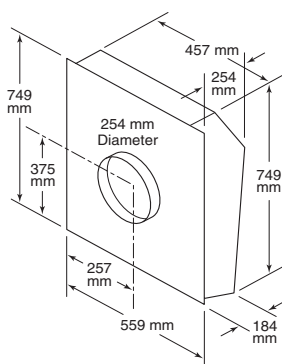


BLOWER-110IL

REMOTE BLOWERS

BLOWER-60REM and
BLOWER-90REM

BLOWER-150REM



BLOWER-120REM

COOKTOP VENTILATION CFM RECOMMENDATIONS

DOWNDRAFTS

	DD30	DD36	DD45
Electric Cooktops			
Model ICT15E	215*		150*
Model ICT30E	500		350
Model ICT36E		500	
	DD30	DD36	DD45
Gas Cooktops			
Model ICBCT15G	215*		150*
Model ICBCT30G	500		350
Model ICBCT36G		500	
	DD30	DD36	DD45
Integrated Modules			
Model CT15I	215*		150*
Model IIM15	215*		150*
	DD30	DD36	DD45
Sealed Burner Rangetops			
Model ICBST304	600		

*Use these recommendations to determine total CFM when installing multiple cooktops or modules.

CFM

Recommendations are based on total kW output. Wolf recommends 1 CFM per .03 kW. Additional CFM may be required for char-broilers, griddles and long duct runs.

COOKTOP VENTILATION BLOWER OPTIONS



DOWNDRAFT SYSTEMS		
Blower Description	Blower Number	Downdraft Models
500 CFM Internal	Included with (I) Models	DD30I / DD36I / DD45I
1100 CFM In-Line	BLOWER-110IL (808332)	DD30R / DD36R / DD45R
900 CFM Remote	BLOWER-90REM (801641)	DD30R / DD36R / DD45R
1200 CFM Remote	BLOWER-120REM (801642)	DD30R / DD36R / DD45R
1500 CFM Remote	BLOWER-150REM (804701)	DD30R / DD36R / DD45R

Adjustable discharge. 83 mm x 254 mm duct for internal blower, no transition required. 83 mm x 356 mm duct for in-line and remote blowers. TRANS-14-10 required for remote blowers.

IMPORTANT
NOTE

Blower configurations are for reference only. Refer to the minimum CFM recommendations for your specific cooking appliance. Consult a qualified HVAC engineer for specific installation and ducting applications.



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